

J&W Magazine

*For Alumni, Students and Friends of
Johnson & Wales University*

Winter 2005

Entertaining:

The Fine Art of Making it Look Easy



PLUS: *The Gift of Gaebe • Greek Life Lives On • Answering a Higher Call*

Reflections



Dear Alumni and Friends

The President's Message typically has been, and in the future will be, an introduction to what you will find in the magazine. But in my inaugural message as university president, I would like to take the opportunity to say a few words about my own hopes, dreams and plans for Johnson & Wales University.

I have faced many new opportunities in the few short months that have passed since taking on my new position. And this, my first letter for *J&W Magazine*, is in some ways one of the most gratifying. It is a chance to address more than 60,000 alumni, along with faculty and staff at all of our campuses, and countless University friends and associates.

As both an alumnus and a 30-year employee of the University, I bring a perspective to my new role that enables me to understand and respect the past, while actively pursuing new opportunities for the future. You can be assured that our unique focus on career education to benefit both students and employers, forms the core of our mission, and will never change. We continue to prepare our students, not only for that critical first job, but for a successful career path that will bring them personal and professional fulfillment. One example of this is the ongoing reorganization of alumni relations to better serve the employment and professional development needs of our alumni, which I actively support.

As university president, I intend to work closely with the leadership teams at all of our campuses to build the solid fiscal and structural foundation that will support their continued growth and success. Our advancement efforts, which are an important piece of our future stability, will be another focus for me as I enter my presidency. We will strengthen our current partnerships with industry and individuals, and develop new ones—all to benefit our past, present and future students.

In closing, I must thank Dr. Yena, Chancellor Gaebe and the board of trustees for having the faith in me to entrust me with the leadership of this very special place. It is a responsibility which I take very seriously. Johnson & Wales has a bright future ahead, and I look forward to sharing it with you. If you have ideas and suggestions for the University as we go forward, I can be reached via email at john.bowen@jwu.edu.

Sincerely,

John J. Bowen

John J. Bowen '77
University President

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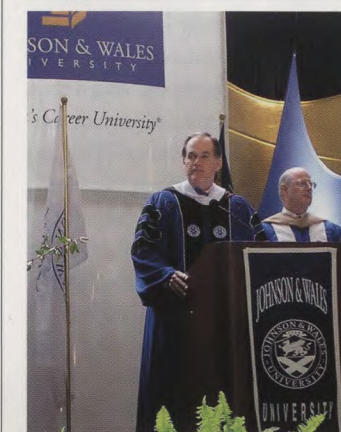
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I'm a proud alumna. I recently moved back to the United States after living in Nicaragua for five years. I found myself returning to the Florida campus where I graduated back in 1996, hoping that someone would help me find a job. After all, on every street corner Johnson & Wales has banners that proudly wave in the air a 98-percent employment placement for their graduates. I have to be honest when I tell you that I didn't believe it. So I called up Dr. Donald G. McGregor, president of the Florida Campus (for those of you who don't know him). When he returned my phone call, it was as if we had seen each other only yesterday. He had me come into his office and welcomed me back. I feel so bad saying this, but after almost an entire year, I haven't been back to tell him thanks for all he has done for me. I know that his recommendation weighed very heavily on my job that I now have as a substitute teacher with the Miami Dade Public Schools. And I am even more pleased to say that I also work full-time for Fisher Island as a pastry chef.

So you see that 98 percent employment placement really is true of Johnson & Wales. Keep up the good work J&W.

P.S. Dr. McGregor, you are my hero. Thank you so much.

Wendy Zacca '96

I just received *J&W Magazine* and I enjoy it very much. To the best of my knowledge, I believe I was the youngest student to take typing lessons at J&W when they were on Fountain Street in Providence. It was the winter of 1959-60. I

had received a portable Royal typewriter and wanted to learn to type. My parents sent me and I attended on Saturday mornings.

I have a lot of good memories from J&W.

Paula Scungio '67

John Parente's Sports Roundup in the latest *J&W Magazine* prompted me to write this letter. I could not help but marvel at what great strides the athletic program at J&W has made. My congratulations to all who have participated in their respective sport, to the coaches, and to the administration for fostering such a successful program.

I was a student at J&W during the years 1958 and 1959 when the school was located at 40 Fountain Street in Providence, and you might say it was in its infancy. With Mr. Gaebe's advocacy we were able to put the first basketball team on the floor at the YMCA, where we played most of our games. The gym was rather small and had no padding behind the baskets causing fear when driving to the basket. We did have the opportunity to travel a couple of times to play a junior college, which was a treat because the schools had their own gymnasium—usually large.

J&W has had many good teams over the years, and I'm extremely proud to have at least played some small part in the inception of the program. In 1959, again with the advocacy of Mr. Gaebe, we actually had a baseball team. We had some very good players, but not enough of them; therefore, we recruited outside the school to complement the student

athlete. Since this was our very first baseball team, and since there was no conference in which to play, we joined the R.I. Amateur League. As mentioned, we had some good players; all who played at local high schools had received high recognition while there. In reading how the program has risen to such heights, I feel such a great sense of pride.

What a wonderful story the Johnson & Wales program has become, not only in its athletics, but as an institution that is providing so many academic degrees.

I personally am overwhelmed at what the school has accomplished over the years. Mr. Gaebe and the late Mr. Triangolo had great foresight and we former students and present students should be thankful for what they were able to see ahead for us.

My congratulations to all.

Anthony G. Pagano '59

I received my first copy of *J&W Magazine* recently and that prompted me to contact you. In June I opened Thai Taste Restaurant in South Portland, Maine. This venture has been very successful and I attribute this success almost fully to my education at Johnson & Wales.

I am writing to express my gratitude for the quality education that I received and to extend my hand in hospitality. Thank you for providing me with a copy of your wonderful magazine. I look forward to enjoying future issues.

Rattanaphorn Boobphachati (Pom)'01 MBA



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Newest Campus Welcomes Its First Class

University dignitaries flocked to Charlotte, N.C. in September for a formal Convocation welcoming more than 1,000 students to Johnson & Wales' newest campus. "We have worked very hard to reach this day," Campus President Arthur Gallagher told the gathering. "I would like to thank our faculty and staff who have toiled long hours—sometimes around the clock—to make sure this campus would be ready for you today."

Just two short years ago, city and business leaders approached administrators proposing a university be built in North Carolina's Queen City. Now, new facilities house classrooms, offices and residence halls for students of business, hospitality and culinary arts, solidifying J&W's presence along the nation's Southeast corridor.



More than 1,000 incoming students were welcomed on opening day in September to the University's newest campus in Charlotte, N.C. Selected from close to 6,000 applicants, the incoming class represents 46 states and the Virgin Islands.

"The interest in the new Charlotte Campus has been amazing—like nothing we've ever seen," Gallagher said.

Projections placed estimates for an inaugural class at 885, but with more than 6,000 applicants, reality exceeded expectation. New students represent 46 states and the Virgin Islands.

Alumni played a pivotal role in launching the University's

new venture. It was John Tuomala '92, with the North American Division of the Compass Group, who first addressed the Charlotte Chamber of Commerce with the idea of bringing J&W to town. Tarun Malik '90 MS, moved from the Charleston Campus, to take on the role of vice president and dean of academic affairs. Bryant Currie '94, an employee of Chartwells, a Compass subsidiary, is in charge of dining services. His entire management staff including executive chef, catering director, production manager, senior director of operations and district manager for the account, are J&W grads. "Neither the Denver Campus nor the Miami Campus can boast such an accomplishment," Currie brags. "I have also convinced Chartwells to outfit our dining facilities with the newest and greatest concepts Compass has to offer. We are considered a

very high profile account."

Add to that the fact that more than 50 percent of the Charlotte staff has previously worked at one of the University's other campuses, and J&W's presence at the entrance to the city's Gateway Village already has the feel of a Johnson & Wales family affair.

"We have a strong commitment to our students and to our new neighbors," Malik promised the incoming Class of 2008. "Physically, we are part of Center City. In our hearts, this entire city is our new home. For you locals, you have watched this area change dramatically over the years. What you see around us now, you probably never could have dreamed possible. This is a historic area of Charlotte—one we are proud to be a part of. Thank you for allowing us into your neighborhood." —Cathy Sengel



From left, Jim Palermo, J&W executive in residence, Charlotte Mayor Pat McCrory, Charlotte President Arthur Gallagher, J&W Chairman John Yena and campus Vice President Tarun Malik '90 MS share the stage at Convocation, opening the Charlotte Campus.

Photo by Brian Gonsak

They've Got the Power

This election season, a range of organizations tapped into a valuable resource—young people. Political officials, grassroots movements and J&W's own student body were at the heart of the push last fall to "rock the vote."

During a visit to the Providence Campus, Rhode Island Secretary of State Matt Brown encouraged students to use their voices to affect change. Representatives from his office demonstrated how to operate an Optical Scan Voting Machine, and registered students to vote. The event was cosponsored by the Feinstein Community Service Center and the John Hazen White School of Arts & Sciences Cultural Life Committee.

Brown bemoaned the small numbers of young people who voted in the 2000 election. "The reason," he said, "is that they don't have a clear sense of what the government is doing that affects their life."

Federal financial aid and the Clean Water Act were among the examples he gave of government actions with life-changing implications. Perhaps most relevant for students is the potential of a military draft to accommodate the war in Iraq. "Whatever your position on the war, you want to be in on that decision," Brown urged.

At the Florida Campus, a pitch to potential new voters was delivered courtesy of the Miami Dade Elections Department, and at the Charleston Campus, the Student Center staffed a voter registration booth at its First Friday picnic.



Students at the Denver Campus were pumped up by the New Voters Project, the largest grassroots nonpartisan youth vote drive in history. Combining voter registration, list-building and get-out-the-vote strategies, the campaign covered Colorado, Iowa, Oregon, Wisconsin, New Mexico and Nevada.

Voter registration drives were spearheaded by students as well. Denver's student branch of the College Republicans held a Campus Canvass, going room-to-room in the dorms registering students. And in Providence, student body President Kevin Pons coordinated registration drives on campus including dorm visits, a Pizza Challenge on Gaebe Commons in conjunction with the alumni council, and partnerships with local radio stations. The effort signed up 600 new voters. In addition, Delta Sigma Theta sorority received a \$500 grant from Rhode Island Campus Compact, which funded a registration BBQ and the Get Out & Vote: The Power is in Our Hands empowerment program.

Arts & Sciences' Dean Angela Renaud, partnered with Leadership Rhode Island to recruit students to work in the November election. The goal, Renaud said, is to create lifelong voters. —Stacie Demarais

Faced with Hurricane for Check-In Crisis Management Team Responds

In the 12 years that Johnson & Wales has been in Florida, it's seen its fair share of hurricanes, most notably Hurricane Andrew in 1992. But there isn't a year that Florida residents can recall that Mother Nature has treated the state as badly as this. Fortunately, the Crisis Management Team (CMT) at the Florida Campus has had plenty of practice in preparing for hurricane season.

Since late summer, Florida has been targeted by hurricanes Bonnie, Charley, Frances, Ivan, and Jeanne—and that was just in September. South Floridians were bracing themselves for another Andrew experience with the forecast of Hurricane Frances. Rated a Category 4, it was predicted to hit somewhere in Florida right around Check-In and the first day of school. Keeping the students' and family members' safety in mind, the CMT decided to postpone Check-In to the following week until the foul weather had cleared. Thankfully, South Florida was spared.

Students who moved into housing early were offered shelter during the storm. Sara Manning, an accounting student from Sweden, explained that the worst weather they have at home is a bad snow day, and she and her family were worried about the outer bands of Frances, and how they'd be affected.

"[The offices of] student activities and residential life organized a nice sleepover at Flamingo Hall for those students who couldn't stay in their homes. Altogether, there were 170 students and their families in the hall that weekend. There were beds and

clean sheets for everyone and food, drinks and snacks were available at all times," Manning said. "To keep us entertained, two big screen TVs were available so that people could watch the news, as well as movies that were provided during the hurricane movie marathon. This helped us fight off cabin fever as we waited for the hurricane to blow through."

Fortunately for all, neither the students nor the campus suffered any major effects from the storms.

Throughout the entire campus system, measures and provisions are in place to deal with emergency situations. In addition to supplies of food and water, and emergency evacuation plans, J&W has a crisis communications group at each campus and uses various methods of reaching the University community including radio, television, broadcast e-mails as well as the J&W Web site. Each is employed with the knowledge that any incident—natural or man made—may affect one or more methods of communication. The goal is to reach as wide an audience as possible as quickly as possible and to keep everyone connected and in constant touch.

"In response to the events of 9/11, the University created a Web site (www.jwu.edu/alert/) to keep the J&W community informed," says Donna Remington, director of Internet communications. "It was, and continues to be, an extremely effective method of communicating not only with students, staff and faculty, but also with concerned family members."

—Zoraya Suarez

J&W Contribution Gives Charlotte Something to Shout About

"I've never baked so much!" Those words were heard over and over as Johnson & Wales students at the Charlotte Campus dug their hands into enough ingredients to make 1,000 key lime tartlets, 2,000 cookies and 1,000 ganache-topped brownies for the Charlotte Shout Culinary Arts Experience. It was all part of a three-day festival celebrating the art of food. Tens of thousands of people filled Gateway Village, directly across the street from J&W's brand new campus, sampling food, getting cooking tips from celebrity Chef Wolfgang Puck '98 HDR and

learning how to carve ice. People who claim they "can't boil water" were in awe as they watched chefs up close and personal at J&W's cooking pavilions.

Then the creative juices really started flowing. Ready-Set-Cook, the mystery basket cooking competition that takes some fast, creative thinking, gave contestant chefs five to six items found in any pantry. All were charged with developing a three-course menu around items like mushrooms, macaroni and cheese and a protein, like fish or veal. This year it was chef versus chef and army versus navy. One



Booths lined the Denver Campus for Taste of the Nation.

Denver Shares Strength in Fight Against Hunger

For the third year running, the Denver Campus of Johnson & Wales played host to Share Our Strength's Taste of the Nation in July. This year, the city's oldest fund-raiser brought in more than \$100,000 to fight hunger and poverty through donations to Denver charities like Food Bank of the Rockies, Operation Frontline, Women's Bean Project, Meals on Wheels and Volunteers of America. Close to 1,700 people converged on the campus to dine on fine foods from more than 50 of the area's best restaurants. Delectables were complemented by wines dispensed at booths that lined the campus quadrangle.

Student volunteers from the College of Culinary Arts served savory dishes including beef Wellington, pastries and chocolate covered strawberries, paired with fine wines at the J&W-sponsored VIP tent. Live entertainment as well as a silent and live auction rounded out the day's activities. All won high praise for their efforts to fight hunger in Colorado. "We extend our heartfelt gratitude to everyone at Johnson & Wales University for being such gracious hosts," said Gail Plemmons, of the Taste of the Nation event committee. "Our guests love the charming venue that the campus provides the Denver Taste of the Nation."

Considering that more than 33 million Americans—one in 10 households—cannot afford enough food to meet basic needs, and 13 million children and 20 million adults live on the edge of hunger because they lack sufficient resources, the project is a small step toward easing their burden. —Lindsay Morgan Tracey



J&W's contingent mixed the 800 pounds of flour, 600 pounds of sugar and 400 pounds of butter that went into the 10,000 treats made for Bringing Home the Record for Charlotte Shout.

local chef, winner in the semi-final round, was set to face-off against J&W Chef Shane Pearson '97, the defending champion, only to be called away to Florida to board up his house against Hurricane Jeanne. His stand-in challenged the champ and tied for the title.

More than 30 students, some from the Charleston Campus, worked side by side with well-known chefs from around the country like Puck, Michelle Bernstein '94 '03 HDR, Randall Andrews '92, Tyler Florence '94, '04 HDR and Martin Yan '95 HDR who presented a live demonstration in the University Academic Center. Dean Peter Lehmuller and Campus President Art Gallagher led Puck on a tour of

the J&W kitchens as students were scrambling to finish creating desserts. Puck thrilled his fans by signing cookbooks throughout his visit.

This year's festival included a return of Blues, Brews & BBQ, the Memphis in May-sanctioned barbecue competition and performance ice carving by Fear No Ice.

Charlotte Shout, a partnership of Charlotte Center City Partners, the Compass Group, J&W and others, is a vast undertaking that takes massive amounts of ingredients to feed the thousands who flock to the event. Close to 800 pounds of flour, 600 pounds of sugar and 400 pounds of butter went into whipping up 10,000 sweet treats. —Melinda Law Rapp



Martin Yan '95 HDR, right, was among the talented culinarians who joined chefs from Charlotte, Johnson & Wales and Compass for Charlotte Shout.

Students Introduced to New Year Through Community Service

Once again the Denver Campus kicked the year off with the Community Leadership First Day of Class program. In September, 700 freshman took part in leadership development activities, 550 sophomores completed a day of community service, 250 juniors worked on community development case studies and 200 seniors—the next round of new managers—worked with employers and alumni to get ready for employment after graduation.

Freshman got a chance to develop leadership skills, see the effects of solid teamwork, make new friends, and get familiar with the campus. Professionals from FOCUS Training and a group of upperclass mentors, guided the new students through a series of low-ropes course activities.

More than 40 faculty assisted sophomores in service projects at 20 locations around Denver including Brent's Place, Food Bank of the Rockies, Project C.U.R.E, Denver city and county parks, Family

Homestead, Philips and Ashley elementary schools and six Boys & Girls Clubs of Metro Denver sites. Guest speakers Bill Hanzlik and Mark Randall of the Denver Nuggets Ambassadors Team gave students an early morning jolt of enthusiasm for their day's endeavors. At Philips Elementary School, City Councillor Marica Johnson, joined in as an honorary sophomore for the day by reading to students. This year, the Rockbottom Foundation and Old Chicago donated lunches for the students while they went about their work.

Juniors worked with the Denver International Airport Partnership, the largest economic engine in the community. Students were brought in to work with community members on some of the most significant issues facing the area including aviation, bioscience and health-care, employment and marketing for the region.

Seniors got an early start on readying to leave the place they

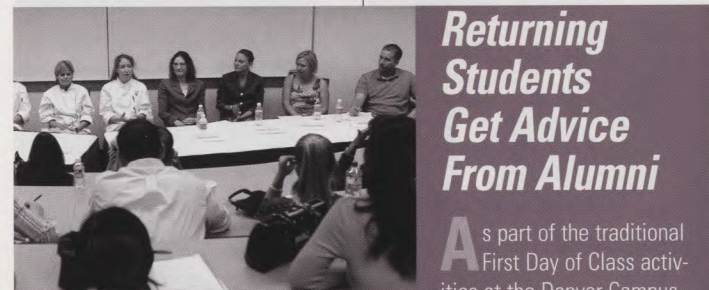


have called home for the past four years. They met with a team of financial planners from Waddell & Reed about taking care of student loans while entering the workforce. A workshop put on by the career development office focused on the

cooperative educational experiences and externships that will help land students future jobs.

Overall, activities were declared a huge success and a way to start a new academic year by giving something back.

—Kellie Mieremet '04



Returning Students Get Advice From Alumni

As part of the traditional First Day of Class activities at the Denver Campus,

10 J&W alumni spoke to three groups of seniors about preparing for graduation. Sponsored by the Community Leadership Institute and the Career Development and Alumni Relations Office, the panel was made up of alumni from the hospitality, business, and culinary industries. It gave students the chance to ask questions about their career search, outside activities and their experiences after graduation.

"Volunteer your time for a couple of hours a week. Really find out if that is the position and the place where you want to be," advised Executive Chef Marlo Hix '92 of Tante Louise in Denver.

Wayne McLellan '94 told students from the College of Business to look beyond labels. "When you look at the job market understand that simply because Marriott or Omni are known as hotel companies, don't think that they don't need accountants, finance officers, payroll administrators. They do," McLellan said.

Students were impressed by the event's focus. "It was a very beneficial experience to attend and a valuable resource for us in the future. We were able to connect with alumni from our own majors, and had an instant conversation point to help with our networking," said food service management major Gary Brandon.

While the forum's goal was to connect with students, participants enjoyed the reunion. "The alumni panel was a great opportunity for current alumni to connect with and inspire each other as well as our future graduates," said Jessica Visinsky '99. —Andrei Gisetti



Above, on right: Returning sophomores sorted donations at the Food Bank of the Rockies as an opening day community project. **Below:** Others helped out at Brent's Place, a nonprofit guest hostel for families with children undergoing weekly cancer treatments. In all close to 700 students at the Denver Campus took part in the day of service.

Career Conference 2004 Resource for Alumni on Both Sides of Table

As Johnson & Wales graduates move into the employment arena, more and more alumni are returning to campus for the University's annual Career Conference—both to recruit and be recruited. Providence's Career Conference 2004—held at the Providence Convention Center to accommodate the size—brought 138 companies represented by more than 300 employers—one-quarter of which sent J&W alumni to represent them.

"It was a great experience to be able to come back to campus and stand on the other side of the [recruiting] table," said Cleo Clarke '96, human resources director of the Millennium Hilton in New York City. "As an employer who was also a student, you're able to relate to what they are learning in the classroom and hopefully give them an idea of what the industry is really like." Clarke was pleased at the response of students and alumni in attendance. In all, recruiters from companies like Hilton, BOSE Corp., Ecolab, Compass and ARAMARK, spoke with more than 8,000 students. Perhaps more interestingly, 97 alumni, some from as far away as Texas, traveled to campus for an opportunity to speak with recruiters about their experiences, and ways in which they could benefit potential employers. As a networking tool, the conference proved a valuable option.

"It was a fabulous event to attend as an alumna," said Jessica Lipton '99, from Dallas. "I had to think outside of the box, and was able to schedule a

number of interviews with companies that weren't your typical hospitality companies."

Lori Zabatta '95, manager of alumni relations at the Providence Campus, was encouraged by the trend and the response from alumni on both ends. "Many companies were brought to Career Conference for the first time at the recommendation of the alumni that work for them," she noted. "And the number of alumni in attendance at this year's event certainly shows us that more alumni are looking at J&W as a viable career resource even



Left: Cleo Clarke '96, on right, human resource director for Hilton Hotels, and below, Troy McErlain '93, of the Federal Merchandising Group, left were among the many alumni sent to campus to represent their companies in recruiting students for future employment at Career Conference 2004, held at the Rhode Island Convention Center in Providence.

after they have graduated."

Career Conference opportunities are available at all of the campuses. Florida, Denver and Charleston hosted theirs in October. Noting that the annual event is a way for alumni to give back the gift of time, knowledge and experiences to help foster learning and relationships with visiting companies and future gradu-



ates, Zabatta urged others to get involved. "Any alumni interested in helping or taking advantage of future opportunities should contact the manager of alumni relations at the nearest campus," Zabatta says.

—From staff reports

Role Playing NSO Competition Puts Students in Management Hot Seats

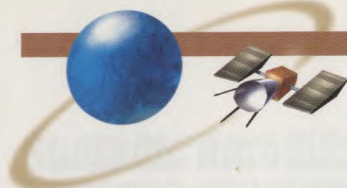
On a stage before 300 students from the College of Business at the Providence Campus, sophomore Stephen Sperandio, is playing the role of a business owner with problems. Explaining his dilemma and solution to an "executive panel" of industry insiders: Ron Tesoriero '02 from Target Stores, Natalie Leonard from Edwards & Angell LLP and Heather Jenners '98 from Fidelity Investments, the audience watches him sweat through the scrutiny of a job-threatening situation—charges by a mob of disgruntled coworkers that a new manager is drinking at work. He admits that he recog-

nizes the need for change. He confesses he misjudged the character of the recent hire, and talks about how he will address the situation. He has six minutes to make his case. Poised, self-assured and deliberate, Sperandio makes an impressive presentation. His case resolution is followed by a question and answer session with judges, a critique of his performance and feedback from the audience.

Held in conjunction with Career Conference 2004, the National Student Organization (NSO) Competitive Events Institute exercise allows students to practice leadership skills as

they vie for scholarships, gifts and prizes. In all 900 freshmen watched one of four case presentations. Members of the organization go on to compete at national leadership conferences, building peer networks and testing industry skills.

"The role-play scenarios are real examples of current industry problems that managers face everyday. To be a competitive job candidate today, students need these type of management skills," said Prof. Erin Wilkinson Ph.D., NSO-CEI director. "Oftentimes industry judges hire our students on the spot or provide externship opportunities. Alumni participation as judges completes the circle as the role models for our graduates of tomorrow." —C.S.



J&W Students Staff Athens 2004

As lead evening sous chef in the kitchens of the Olympic Village in Athens, Jennifer Slagle oversaw 110 other cooks, many of whom didn't speak the same language. "I knew there were going to be a lot of challenges," says the culinary nutrition major, now in her senior year. "Working with other chefs I was able to see how all of us in food service were able to pull our knowledge together to work as a team."

One of nine students and recent graduates from Johnson & Wales—seven from the Providence Campus and two from Florida—enlisted by ARAMARK for the once-in-a-lifetime work experience, Slagle served "coaches, doctors, psychiatrists, staff—anyone with access to the Olympic Village." Days in an around-the-clock kitchen ended at 2:30 a.m. for Slagle, and sometimes later. She came to appreciate the Greek cultural mindset. "They



Johnson & Wales students worked throughout the Olympic Village in Athens, helping run kitchens and pavilions that served athletes, staff and visiting dignitaries. Some remained in Greece to help with the Paralympic Games in the weeks following the Olympics.

don't get bogged down with the negatives, and they didn't let us get bogged down. When things got hectic or stressful, they were so relaxed. It fostered a good sense of morale in the kitchen. It was impressive to see something so massive go as smoothly."

For Georgia Konstantas '04, who travels to Greece every summer to visit relatives, the experience was as much a homecoming as a chance to contribute to the spectacle of the games. Assigned to the pavilion where Greece's Prime

Minister Kostas Karamanlis greeted visiting dignitaries and presented welcoming gifts to delegates from member nations, the hospitality management major was working in a much smaller venue. As one of four serving as many as 600 to 1,000 guests coming and going every hour on the hour from 9 a.m. to 11 p.m., the New York native met the Queen of Spain and Prince of Monaco in the course of her duties. More impressive she says, were the Olympians who competed in the Athens 2004 Paralympics Games in the weeks following the Olympics, which Konstantas stayed behind to help coordinate and staff.

"That part of the experience was more phenomenal. They [the handicapped athletes] know how to value their lives. There were no egos involved. They had to fight to get there," she says, still awed by the experience. "It was so heartwarming to meet such genuine people. They made us feel important, like we were superstars for doing what we were doing when they're the ones who've really struggled to get where they are." —C.S.



Denver Prof Watches the Torch

Kris Hefly, a marketing professor in the College of Business at the Denver Campus, knows a thing or two about carrying a torch. A friend since high school to Steve McCarthy, president of ALEM International, Hefly helped set up the company in 1991 and develop its first strategic plan. Now the Louisville, Colo. event management firm manages the Olympic Torch Relay, coordinating runners and security en route to the Olympics, be it in Salt Lake or Singapore.

In the summer of 1996 Hefly worked the Atlanta Olympics on torch relay as a communications consultant, driving the command car positioned behind the torch bearer, from Franktown, Colo. to St. Joseph, Mo., surrounded by security motorcycles and support runners. During the 2002 Salt Lake Winter Games, Hefly ran in the torch relay when it passed through Denver. And for Athens 2004, he, his wife, Shawne, and 12-year-old daughter, Kate, met the relay in Berlin and flew to Stockholm, Sweden in one of ALEM's two 747 aircraft. Duty this time included riding in the torch relay VIP shuttle, two cars behind the command car, and later in the backseat of the command car while the Prince of Sweden, Carl Philip Edmund Bertil, was one of the torch bearers. In Hefly's appraisal, "Needless to say, torch relay security was very high during the Prince's run." —C.S.



George Aronstein '04 MBA and senior, Jennifer Slagle were among the Johnson & Wales students sent by ARAMARK to staff the Athens 2004 Olympic Games in Greece during the summer.

J&W's Impact on Denver Economy Wins DIA Partnership Award



The Denver International Airport (DIA) Partnership District recently honored Johnson & Wales University for its economic contributions to the northeast Denver region. The University's growth and investment in the community in 2003 were recognized, along with those of four other award recipients, at a luncheon showcasing their contributions.

Denver Campus Vice President James Griffin '88, '92 MS, Ed.D. accepted the award on behalf of the University outlining J&W's commitment to community in its capital investment, service programs and cooperative ventures that continue to impact both the DIA district and Denver as a whole.

In 2003 Johnson & Wales' investments included the purchase of roughly 28 acres in Stapleton to accommodate campus growth. Since 1999, the university has ventured \$62 million and plans to invest an additional \$48 million in the area, reaffirming its commitment to the DIA district and neighbors of the University.

But contributions go well

beyond dollars. On opening day 2003, more than 500 sophomore students volunteered along with University staff for a total of 2,500 hours on projects throughout the community. Johnson & Wales, along with the Denver District

Johnson & Wales University, in the forefront of the Denver community, holds a stately presence that radiates outward to the Rocky Mountains off in the distance.

Two Police Department, hosted an educational forum on safety and the two have partnered on other public events. Representatives of the university are working diligently on the East Colfax Revitalization Project. And in the last year, J&W has partnered with educational organizations like DECA, Future Business Leaders of America (FBLA), Future Farmers of America (FFA), ProStart, and the Daniels Fund, a program aimed at helping low income students with college costs, to help educate the leaders of tomorrow.

And then there's J&W's overall effect on the business and vibrancy of the entire region. "Over the past few years, while much of Colorado and the nation have suffered under a severe economic down-

turn, Johnson & Wales University, in east Denver, continues to thrive and expand. The Denver Campus opened in 1999 with 11 staff members and today employs 168 individuals. At the start of the academic year in 2003, 35 new jobs were created," said Griffin. "Not only has the University directly invested millions in the DIA-specific community, it has strengthened the local economy by creating jobs, hiring local vendors such as construction companies, printers, florists and a vast array of others, and by bringing in countless dollars in patronage to local businesses when students, prospective students, families, and visiting personnel and dignitaries visit stores, restaurants, hotels and other venues," he continued.

"As Johnson & Wales University continues to expand, our economic impact in the region will become even more significant."

—Lindsay Morgan Tracey

Alumna at Bellagio Plays Host to Student

For Johanna Miller '02, employee services coordinator at the Bellagio Hotel in Las Vegas, April couldn't have been more hectic—and rewarding. Asked by the Providence Campus' alumni relations office to host an incoming J&W freshman for a tour of the back-of-the-house operations at the Bellagio, Miller quickly accepted. It would prove to be a more complicated task than planned.

The day that Michaela Bardi, incoming hospitality major, drove down the strip to her hotel for spring break,

would be the same day that the Bellagio Hotel went dark. A massive power failure at the hotel caused by a construction problem rerouted hundreds of guests to other

hotels, and caused Miller and many staff members to work around the clock to restore the power. "We were amazed at the degree of effort put forth," said Gino Bardi, Michaela's father. "It was clear that [Johanna] loved her job and was thrilled to be working in her chosen field."

Not only was power restored



Freshman Michaela Bardi, right, got an exuberant welcome and a peek at a hotel in crisis mode on a visit to Las Vegas' Bellagio Hotel, hosted by Johanna Miller '02, the hotel's employee services coordinator.

in the hotel, but an incoming student was able to see firsthand how a world-class hotel property (and a J&W alum) operates in a crisis.

—Lori Zabatta '95



Panama's Cuquita Arias de Calvo, left, and Zoraya Suarez, Florida Campus director of public relations, right, visit during taping of "El Gourmet," Cuquita's internationally syndicated cooking show, which featured the campus in a segment.

Panama's "Martha" Explores Fine Living South Florida Style

"Cuquita" is what the famous home and lifestyle personality from Panama calls herself and everything she does is "al estilo Cuquita" (her style). Her petite and slender frame suits her friendly and homey personality.

A 20-year veteran of kitchen science, Cuquita Arias de Calvo has traveled the world to practice her passion. She has studied culinary arts alongside experts like Martha Stewart at renowned schools and restaurants in Europe and the United States, and is executive chef at The Bristol Hotel, Panama's only five-star hotel. Her television show airs five days a week in several Latin American countries and on Latin TV, a channel broadcast to subscribers in New York, Florida, Texas and California. In addition to her work in television, Cuquita has published two cookbooks and has a weekly feature in Panama's leading newspaper.

Cuquita Arias first learned about Johnson & Wales while

the international admissions department was paying a visit to Panama. Fred Johnson '96, from the Providence Campus, and Tatiana Herrera '00, from Miami, made such a fine impression that now J&W students are getting their cooperative educational experience in her restaurant.

Cuquita decided her internationally syndicated cooking show, "El Gourmet," and magazine, *Cocina Al Estilo Cuquita*, wouldn't be complete without an expedition to Miami. While on her visit, she resolved to include the Florida Campus in the locally filmed feature. She was so taken with Johnson & Wales, that "El Gourmet" included extensive interviews with faculty and alums, while the magazine included a 16-page spread on all things J&W. As a measure of the scope of the publication, consider that the prior issue featured the Prince of Monaco and fine dining on the sizzling Riviera.

—Z.S.

Event Planners Staff VMAs

Most music and entertainment fanatics only dream about being involved in a high profile event like the MTV Video Music Awards (VMAs). Last summer, Craig Skilling, a former group events account manager for the Miami Heat, put his knowledge and connections in the sports and entertainment industry to work for a select group of J&W students.

Skilling, now a J&W recruitment planning specialist in the career development office at the Florida Campus, arranged a work experience of a lifetime at the VMAs for business and hospitality students.

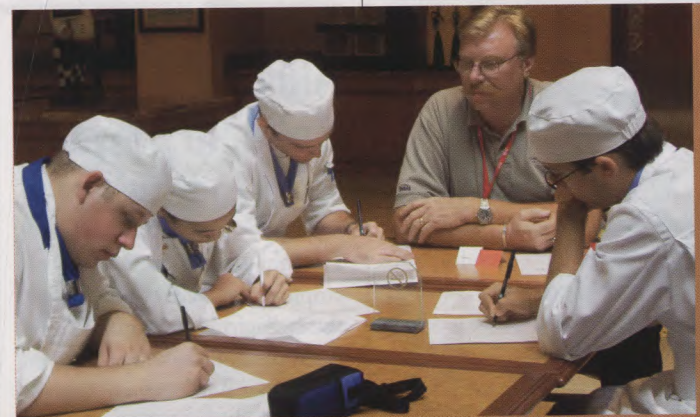
For those involved in the awards show it was a long, half-week of preparation before the big event. Two full days were spent in rehearsal with more than 1,000 other student helpers from high schools, universities and organizations

around South Florida.

Some helped with props during production and others acted as extras in the audience during the live show. Workers were drilled on everything from entries and exits, and proper use of props, to how to act in front of the talent. (No screaming and no passing out.) Although the days in rehearsal were sometimes tedious, they offered time to network with members of the arts community, and see firsthand what it takes to handle such a large event.

The morning of the awards show the group entered the American Airlines Arena ready to rehearse with celebrities for the first time to find Usher rehearsing his opening performance. (No screaming and no passing out.)

In between rehearsals groups waited anxiously and the show went off seamlessly. Students saw the payoff from the detailed planning and diligent rehearsal directed by the MTV staff. —Claire Yankee



Tied to Tyson

Students from the Providence and Denver campuses were flown to Arkansas to help Tyson Foods Chef Mario Valdovinos prepare a four-course meal for Tyson's National Sales Meeting in Springdale in September. J&W senior advancement officer Bill Day '91 MS, above center, and students, from left, Jeremy Crow, Marie O'Brian, Brenton Kremanak, and David Ehrlinger, spoke to 300 members of Tyson's sales force and senior management, about the "Tyson Foods Commitment to Education for Generations," a partnership with the University that includes academic initiatives, classroom support, faculty-in-residence programs, scholarships and work experience for students.

Florida photo by Jordan Fickess; Tyson photo by Karen Miller. Dig photos courtesy of Steve Andrade

Summer Diary: Digging into the Past

Few things ignite one's imagination more than thoughts of an archeological expedition. Thus it was on a recent adventure to Jackson Hole, Wyoming in June, that fascinating discoveries were made on an hourly basis by team members with the Jackson Hole Bison Dig 2004, sponsored by the EarthWatch Institute, the U.S. Department of the Interior's U.S. Fish and Wildlife Services and National Park Service's Midwest Archeological Center.

The archeological research of the Jackson Hole dig revolves around the question of how Paleo-Indians survived in this rugged mountain region for a period reaching back 9,000 years. Kenneth P. Cannon, lead archeologist and fellow archeologist, Mollie Boeka-Cannon, are the principal investigators, having researched ancient sites throughout the American intermountain region. Cannon's interest at this site on the National Elk Refuge centers around the use of bison as a food resource for ancient hunter-gatherers. The site, known as the Goetz Site, was discovered in the 1970s by workers freeing the flow of a

nearby freshwater spring. The pair has led expeditions over the past four years using volunteer help from EarthWatch.

Archeological work sounds romantic and at times it is. It can be thrilling to unearth a piece of stone shaped by a human hand to form a faceted tool for working with bones and hide. Tasks included digging for artifacts in excavation units and searching for surface finds. But the romance quickly evolves into demanding physical labor in extreme conditions. In mid June, Wyoming, 6,800 feet above sea level, experiences every kind of weather. Most mornings volunteers woke to ice on the tents and snow on the nearby ridges. Wind and rain squalls regularly swept through camp. Solar exposure was continuous and team members constantly guarded against severe sunburn and dehydration.

Discovering an artifact in an excavation unit is a peak moment, followed by a series of technical activities to record every relevant fact about the object. Each object is charted in a two- and three-dimensional grid with precise measure-



ments specified in centimeters.

The object's position, direction and angles are recorded using compass-like devices. Photographs are taken and logged. Maps are drawn. Surrounding soil is sampled, analyzed and logged. All soil is bagged and water-screened to capture any remaining artifacts. Indeed, many small objects—from rodent teeth to obsidian flakes—are discovered through screening. A Global Positioning System is used to get an absolute location for the object before it is finally removed, logged, and bagged for further examination in the lab. Field work is a precious release for the Cannons, who spend most of their year in the lab studying the real and virtual data from the dig.

The research team worked hard to uncover hundreds of artifacts which will contribute to the Cannon's research. But the expedition experience goes far beyond the dig. Camp life in the wilderness combines deprivation and richness in inexplicable ways: no cell-phones, e-mail or TV. An

Discovering an artifact in an excavation is a peak moment. Above, Prof. Steven Andrade, right, helps record finds in a dimensional grid. Left, soil is water-screened to capture even more artifacts. "Many small objects—from rodent teeth to obsidian flakes—are discovered through screening," Andrade says.

unobstructed view of the Grand Tetons fuels the imagination. What was life like for these ancient people thousands of years ago? Wildlife creatures rule this terrain. Much as then, people are merely visitors. National Elk Refuge is home to bison, moose, elk, antelope, big horn sheep, wolves, and mountain lions. Skeletal remains, sightings, and howls at night belie their presence. Considering the glacial influence and tectonic forces at work in the region, the geology is simply humbling. What history can be discovered through careful exploration of this rugged wilderness? —Steven Andrade

A short documentary of Andrade's expedition is available through a speakers' program sponsored by the J&W School of Technology. For more information on the Jackson Hole Bison Dig go to www.cr.nps.gov/mwac/ or www.earthwatch.org.



Students Race to the Aid of NASCAR

Bright and early one morning in June, eight Johnson & Wales culinary students and Chef Peter Pittman climbed into a J&W van and headed to the little town of Dover, Delaware for NASCAR's June Race Weekend. With close to 5,000 race fans descending on the small town for four days annually, Chef Norbert

Zastavny, executive chef at Dover

Downs Hotel & Conference Center, knows he needs some extra hands in the kitchens. June 2002 saw 12 Johnson & Wales students ride three hours to Dover Downs to put their cooking knowledge into practice. They did such a great job (and had such a great time) back then, that Zastavny requested a repeat performance in 2003 and again for this year's events.

Dover Downs provided students with room and board for the weekend and each student received a \$250 scholarship toward tuition. Volunteers were screened in the spring by Chef Jeremy Houghton. The top 10 were chosen based on the highest recommendations from the chefs. Those students selected included Keith Williamson, a second-year participant, Ashely



Students from the Norfolk Campus helped at Dover Downs under the supervision of Chef Mario Fortune, center, above, and standing watch over his table, at left.

Brindamour, Sarah Tippet, Timothy Bray, Jennifer Rogers, Hannah Ragland, Matthew Lawrence, and Jessica Burden. The group returned with fantastic stories about preparing pancakes for 3,000, making miniature crab cakes, prepping at 4 a.m. for a 6 a.m. breakfast rush, and getting the opportunity to take a tour of one of NASCAR's best race tracks.

The chefs at Dover Downs were so pleased with the students and their performance that they extended an invita-

tion to return for races later in the year.

Dover Downs has been a cooperative education partner with J&W for several years, and Chef Zastavny uses the opportunity to gather the extra cooks he so desperately needs for a high-profile event like NASCAR. In the process, students get a once-in-a-lifetime hands-on experience feeding thousands of hungry race fans and earn scholarship dollars toward their education in the process.—*Randall Dubois*

Gallagher Honored By Charlotte Leaders

Someone searched Google and found 1,207 hits when he typed the words Johnson & Wales and Arthur Gallagher. Add one more hit. In October, the Charlotte Campus president was presented the Newcomer of the Year Award by Leadership Charlotte. The "someone" who searched the Web was Jim Palermo, former Bank of America vice president and first Johnson & Wales executive in residence—one of the people responsible for bringing the

University to Charlotte.

Gallagher needed little introduction during the Leadership Charlotte Annual Awards Celebration. The Queen City knows the man with the bow tie well. In less than two years, Leadership Charlotte says he has made significant personal and professional contributions to the community's greater good.

Before Gallagher took the stage, another well known face stood before the movers and shakers of Charlotte, and did more than just talk about the importance of leadership. Former Carolina Panther Kevin

Donnalley, a fund-raiser for Make-A-Wish, showed clips of home movies he took from inside the NFL locker rooms. The city's heavy hitters watched as players rallied the team when it was behind; saw a player forced on the sidelines with cancer give an inspirational pep talk; watched the team kicker force his jubilant teammates out of the locker room and onto the field to "high-five" fans still roaring in the stands after a big win. Donnalley made his point. Leadership is not a function of position, but a fundamental force that burns within every individual.

In his short time at the Charlotte Campus, Gallagher has become an active member of Charlotte Center City Partners, the United Way, the Arts & Science Council, and Charlotte Chamber boards. Leadership Charlotte is a non-profit organization of leaders from all dimensions of the community who work to develop and enhance volunteer community leadership and educate the leaders of tomorrow. Leadership awards are made to individuals who have contributed to the betterment of others and the well-being of the community.—*M.L.R.*



Celebrity Chef Ming Tsai talks to members of J&W's Culinary Olympic team during a break at a fund-raiser held to support their trip to the international event in Germany.

Tsai, Clarke Raise Funds for Culinary Team

As knives flashed and food processors spun, celebrity chef Ming Tsai—host of Food Network's "East Meets West" and PBS's "Simply Ming"—implored the audience watching members of J&W's student Culinary Olympic team in

action, to give generously to the silent auction raising funds to send the group to the international competition. "They want to go over [to Germany] on a plane, not a boat!" he joked.

Nearly 75 people spent the evening in September in support of the winning student team at Clarke Corporation of Milford, Mass., New England's prime source of luxury appliances. Jim Raftus, Clarke's

director of marketing, approached the university over the summer with the idea for the fund-raiser to help cover costs. Raftus told the gathering that in watching the team, he saw "an intensity, passion and pride that was inspiring."

As the five-student team prepared one of the dishes that won them the title of American Culinary Federation (ACF) Student Team of the Year, the

audience learned of their long road to the Olympics, the culmination of more than a year of hard work.

Questions peppered the students, from where they found their recipes, (Answer: Everything is original.) to what is caul fat. (Answer: You don't want to know.)

By the end of the night, \$13,000 had been raised.

—*Meredith Moore*



Walk-a-thon

As a way to acquaint new students at the Providence Campus with Rhode Island, The Hospitality College faculty and freshman volunteered their time to take part in the Make-a-Wish walk-a-thon before the start of classes. Eighty-five freshmen and four faculty members walked and raised \$1,115 for the charitable organization. Students also helped one-on-one with children, assisting with face painting, handing out water, cooking hot dogs and generally enjoying the opportunity to help a worthy cause.

Chefs Star at Masquerade for March of Dimes

The Sheraton Waterside Hotel in Norfolk, Va. was the site for the March of Dimes Star Chefs Masquerade in October. Twenty-five local chefs prepared divine dishes judged by a panel of food critics, including J&W's own Tammy Jaxheimer '90. This year's event was sponsored by Sysco Hampton Roads and Smithfield Foods, and was cochaired by Erika Nestler '92, executive chef at the Norfolk

Airport Hilton. Alumni included in the festivities were Greg Retz '96, executive chef at Gracious Living, Jerry Weihbrecht '00, executive chef at Zoe's Restaurant, and Brian Anderson '95, executive chef at the Holiday Inn Express. Steve Marsey '03 was in charge of judging.

Norfolk Campus students volunteering to assist participating chefs included John Burns, John Beighey, Jessie Gollighugh, Janetta Riddick, Mark Dwyer and Solome Zemene. Thanks to the efforts of the talented staff, the event raised more than \$76,000 for the March of Dimes.—*R.D.*

Care Packages From Norfolk Campus Score Big with GIs Stationed in Iraq

The military has been a significant part of the make-up of the student population at the Norfolk campus since its inception. The first classes taught in Norfolk were only open to the military and were held at the Norfolk Naval Base. Even though a greater portion of the campus population today is nonmilitary, there are still many active-duty service men and women who grace the University's labs.

In August, the University received a letter from Sgt. Michael Creed '97 requesting letters, e-mails and supplies of magazines and snacks.

"I've been in Iraq for about four months now...If you could send some GOOD food over here for me, and the fellow engineers in Mosul, it would be appreciated greatly."

In response, and aware that a second alumnus, Percival Peters '04, was also serving, folks at the Norfolk Campus put together care packages of toiletries, food, candy, books, playing cards, stationery, and J&W paraphernalia to send overseas. Both Creed and Peters responded quickly.

"Just wanted to thank you guys for sending us a care package. We really appreciated that," Peters wrote. "One guy was so excited he started to scream. Dressed in a Johnson & Wales ball cap with a coin holder around his neck and a JWU sports cup cuffed in his right hand he yelled, 'I feel like a college kid again!' ...Thank you all again so very much. I really appreciated the food and candy. Somebody must have told you that it wasn't that good here. You guys are truly magnificent. Thank you again."

Creed was equally appreciative: "Thank you for the three packages you sent. The food inside was enjoyed by many soldiers in the TOC [Tactical Operations Center]. The magazines were very nice. I enjoy thoroughly to read nonmilitary stuff since it [military] is all around you all the time...Your mail helped me and the other soldiers miss home all the more," he wrote. "That will keep us alert."

In a second letter Creed adds, "All letters are appreciated. I like to hear what's going on in the civilized world."

—R.D.

Denver Team Races for Cure

Johnson & Wales alumni, staff, faculty, students, and friends were imbedded in the masses of the more than 63,000 participants in the 2004 Susan G. Komen Race for the Cure in October. A team of more than 30 from J&W walked or ran

the 3.2-mile course to benefit breast cancer awareness, education and research for the Denver Metro area. This year Denver was proud to boast the nation's largest Race for the Cure.

With blue and yellow bandanas on their heads, a J&W banner in tow and spirits high, the team completed the 5K procession through the streets

of Denver, as they shared stories of how cancer had touched their lives.

"The motivation to participate in such a wonderful event as Race For The Cure, is immeasurable. There are so many folks affected by this illness," said Nanci Goldberg '94, chapter communications manager for the Rocky Mountain alumni chapter. "Even if you don't know someone who's been affected by breast cancer, it's a great fall day in Denver to give something back, and have fun with a real special group of people."

—Kayce O'Brien



Johnson & Wales faculty, staff and students were among the 63,000 who turned out to race for a cure for cancer in October.



She's the Woman at Charlotte's Core

For those unfamiliar with the name Bernice Parenti, the Rhode Island transplant was the first official J&W employee at the Charlotte Campus. Even before news of the move hit the wires, Parenti was fielding calls and answering e-mail. Charlotte, N.C. has taken note. In

October Parenti, who's official title is community outreach coordinator, was featured in a cover article in *Today's Charlotte Woman*. Without an office "Parenti actually found herself working out of her bedroom, conducting million-dollar business in her fuzzy slippers," *TCW* writer Judy Cole notes. Answering Internet and phone messages from everyone from architects and plumbers to salespeople and prospective students, Parenti was the one campus constant.—C.S.

Entrepreneurship: From Soup to Nuts

Twenty members of the Rhode Island and Southeastern Massachusetts Latino community recently learned everything there is to know about becoming a restaurant entrepreneur. During a four-session, interactive workshop, "From Soup to Nuts: Starting Your Own Restaurant or Foodservice Business," entrepreneurship freshmen acted as business mentors and resources, taking attendees through the process of starting a business.

Teaming with Progreso Latino—a nonprofit, bilingual, bicultural agency committed to making social services accessible to the Rhode Island Hispanic community—the Larry Friedman International Center for Entrepreneurship and the Feinstein Community Service Center coordinated the workshops, which were translated by two students from the College of Business.

According to Larry Bennett '98 MBA, director of the Friedman Center, the goals of the program aimed to provide Progreso Latino members with an overview, direction, and resources to plan their businesses while also providing entrepreneurship students the opportunity to gain insights into why and how entrepreneurs begin to plan for success. Additionally, "From Soup to Nuts" was designed to support Progreso Latino's Economic Development Council in helping to create successful small business opportunities for its members.

Margarita Guedes, director of economic development for Progreso Latino, was pleased with the exchange, and is hopeful for the impact it will have

J&W POSTCARD

Once the seat of both the Roman and Ottoman empires, Istanbul now represents Turkey's cultural center, mixing modern amenities with breathtaking traditional architecture in a city that spans two continents. This is Hakan Erkmen '02 MBA, head of the J&W alumni Bosphorus chapter in Istanbul, inviting you to this 98-square mile tourist paradise.

Dining

If your long journey has left you parched, then you'll want to check out Cumhuriyet Meyhanesi, a perfect example of a *meyhane*: a traditional Turkish saloon (Tel:212-243-6406; www.tarihicumhuriyetmeyhanesi.com). Hungry? Check out some authentic char-grilled kebabs at Beyti (Tel:90-212-663-2990; www.beyti.com) or Tike (www.tike.com.tr); or if you're feeling more adventurous, sample the *manti*, meat-stuffed dumplings served with garlic and yogurt sauce, at Casita Manti (90-212-263-7007).

Lodging

The city's top hotels include internationally renowned hospitality brands, such as Four Season Hotel Istanbul (Tel: 90-212-638-8200; www.fourseasons.com/istanbul); and the The Ritz Carlton, Istanbul (00-800-4491-1137; www.ritzcarlton.com/hotels/istanbul); plus the award-winning Ciragan Palace Hotel Kempinski (90-212-258-3377; www.ciragan-palace.com) and the five-star Ceylan Intercontinental (90-212-368-4444; www.interconti.com.tr).

Top Attractions

Steeped in history, Istanbul offers numerous options for the curious traveler. Explore the luxuriant life of the Ottoman sultans at Topkapi Palace Museum (www.ee.bilkent.edu.tr/~history/topkapi.html), in Sultanahmet the oldest section of Istanbul. Visit the cisterns below, and imagine torch-lit escapes from Topkapi through the underground waterway. View the stunning mosaics in the Aya Sophia, built in the 6th century and



coronation site of all Byzantine emperors. Immerse yourself in Turkish culture while touring Istanbul's Grand Bazaar. A bargain-hunter's delight, the Kapalı Çarşı, (or Covered Market) houses thousands of shops and dozens of restaurants. The Miris Carsi (Spice Bazaar) floods the senses with colors, fragrances and flavors. Across the shores of the Bosphorus, visit the city's "mini Versailles," Dolmabahçe Palace—a 19th century Baroque masterpiece. (www.guideistanbul.net/dolmabahce.htm)

Nightlife

The party keeps going well into the night at these local hot spots: Mehmet Gurs '98 runs the restaurant and bar combo of Nu Teras-Nu Pera. Babylon, where Istanbul's young and hip like to soak in some culture, features short films, musical acts and live performances, (www.babylon.com.tr). Reina, an all-inclusive entertainment complex overlooking the Bosphorus, combines fine cuisine, raging night clubs, celebrated DJs and all-night parties, (www.reina.com.tr). For more traditional Turkish entertainment, Galata Tower, built in 1348, offers food, entertainment and a 360-degree view of the city.

Whatever your preference, Istanbul has the perfect activity and attraction to suit every taste! I hope to see you soon.

on the community. "The atmosphere was very positive and engaging," said Guedes. "Participants had a chance to exchange their business ideas as students listened and shared their own goals and dreams. A wide range of business ideas were brought by the participants, and they were very enthusiastic about considering the business side of their new

or existing entrepreneurship ventures."

The partnership with Progreso Latino was established by Mark Kravatz, community service learning coordinator for the Feinstein Community Service Center. Bennett sees this pairing as a good fit for students starting out in entrepreneurship. "Providing interactive, career-related community

service learning opportunities for students, right at the start of their J&W careers, makes sense and allows entrepreneurship students the chance to take part in experiential education," Bennett said. "This is the beginning of a long-term relationship in combining potential business owners and students for real-world experiences."

—Stacie Demarais

Textron Alumni Swap Eras

In June, alumni who've participated in J&W's Summer Work Abroad Program (SWAP) with Textron, met in Newport, R.I. to reminisce. The event, hosted by David Mitchell Ph. D., assistant dean of the College of Business, was held at Newport's Beechwood Mansion for a celebration of the city in the Jazz Age. During the evening, the group crossed the threshold to 1929, Prohibition's speak-easies and red hot music. Thanks to the Beechwood Theater Co., they partied with Vincent Astor, Helen Huntington Astor, Princess Alice Obelensky and Newport "summer cottage" socialites, singing and dancing in styles right out of Gatsby's day.



SWAPers reunited included (from left) David Mitchell, assistant dean of the College of Business, Mariah Hurley '05, Sarah Norling '04, Samantha Cowf '05, Anna Fredh '02, David Vasco '04, Pat Tod, Textron vice president, Prof. Mark Goudreau, Jessica Brickle, Edward Smith '04, Leni John '02 and Prof. Sally Elshout. Also attending were Nathan Haywood '04 and Christopher Renshall '05.



Students and alumni, all former participants in the SWAP program, enjoyed an evening going back in time to the era of flappers and bathtub gin at one of Newport's most palatial mansions.



Above: Karen O'Connell '80 and family.

R.I./Mass. Chapter Tailgate Party

The R.I./Mass. alumni chapter hosted a tailgate party and visit to a Pawtucket Red Sox game in September. The group of 20 alumni with their families enjoyed lunch together in the lot before moving into the stadium to watch the game and fireworks.

Textron photos courtesy of Ed Smith '04; Tailgate photo by Lori Zabatta; Homecoming photos by Constance Brown



Top: Deborah Kraenzle '94 and her husband, Christopher, look for her picture in the 1994 yearbook.



From left: Melanie Adams-Au '94, Amy Osber '94, Christine D'Angelo '94, Laura Schinner '01, Jessica Lipton '99

Homecoming Marks a Year of Firsts

This year the Providence Campus celebrated Homecoming Weekend Medieval style. More than 175 alumni attended the many events offered including an evening program held at the Westin Hotel which included the first ever Milestone Reunion and the 2nd Annual All Class Reunion. This year also marked more firsts. The alumni council awarded two well deserving individuals with prestigious awards. Vilma Triangolo '36, '88 HDR was awarded the Lifetime Achievement Award for all of her many generous contributions toward making the University what it is today. Mary "Murph" Carmody was awarded the Honorary Alumni Award. Mary has been involved with J&W for many years and has made a significant impact on the alumni association through her dedication. Going forward, both awards will be named after these remarkable women.



Front row, from left, Lori Zabatta '95, Providence manager of alumni relations; Mary Carmody '04, Honorary Alumna Award recipient; Vilma Triangolo '36, '88 HDR, Lifetime Achievement Award recipient; back, from left, Lee Lewis '99, '04 MBA, director of events for the alumni council; George Gousie '76, '00 HDR, alumni council president and Irving Schneider '66, Ph.D. Providence Campus president.



From left, Ken DiSaia '92, Susan Meacham, Dwayne Keys '03, Patrick Meacham '94, '98 MBA

The Gift of Gaebe

J&W's Chancellor is an entrepreneurial icon who helped define "career education"

By Cathy Sengel

The business card with its gold embossed seal identifies the Chancellor of Johnson & Wales University. "That card will get you special treatment at just about any hotel or restaurant in the country," the impish octogenarian says with a grin upon presentation. One longtime friend tested the card's powers at the California Culinary Institute of America. Sure enough—she was escorted out of line and in to the best table (and service) in the house.

Anecdotes and tales of his generosity and dedication to students shape his image. And though Gertrude Johnson and Mary Wales will forever remain J&W's founding mothers, the late Edward Triangolo and Morris J.W. Gaebe took over parenting duties more than a half century ago. And Gaebe is still a doting father—no matter how he teases otherwise.

"The last thing I ever wanted to do was to get into the school business," he says with a wry chuckle. "I had had so much school by that time. But we did it, and it turned out to be the best thing that could have happened. I'm God's favorite idiot," Gaebe likes to say.

Favorite? Quite likely. Idiot? No way. With a genius for sales, a drive to make education accessible and a keen eye for talent, Gaebe and buddy "Eddie," steered a mostly women's business school with about 40 students toward what became America's Career University® with more than 62,000 alumni and counting.

The story is legendary. Triangolo's wife, Vilma Gatta '36, '88 HDR, had been a student and then an employee of Johnson & Wales. The two men were Navy buddies and talked about maybe doing something together after the war. The fateful pairing got a jump-start when Gaebe was sent to deliver a car for shipment to his brother serving in the Army in Europe. He and his brother Kenny drove to New York, as Gaebe tells it. "When we got to the city, the ship had been delayed for seven days. I said, 'What are we ever going to do in New York City for seven days with an automobile.' And then I thought, 'I know some people in Providence. Let's go visit the Triangolos.'"

Gaebe and his bride were selling pots and pans at home parties at the time. "Miss Johnson and Miss Wales wanted to retire and have Vilma Triangolo take over the school. They asked us to join," he recalls.

The association has lasted more than a half-century, though Gaebe's entrepreneurial



skills were ingrained long before.

Raised in Addieville, Ill., a farm community of 250—"a church, a post office, two grocery stores and a grain elevator"—Gaebe's father ran a small farm and the butcher shop. He was the first from town to go to high school. Ever the business man, he paid \$15 for a Model T Ford with money from a paper route and charged each of three passengers a nickel a day for the eight-mile trip to Nashville High School. "You could buy six gallons of gas for a dollar," he notes.

Gaebe studied bookkeeping and met Audrey Reidelberger, (though he was dating her cousin back then.) The two paired for life after he went away to the University of Illinois to major in accounting, and married in 1941. Working for Westinghouse he was sent to Notre Dame. When war raged in the Pacific, Gaebe was assigned to port in San Francisco where he met Triangolo. "He and I were in the same unit. We became a family association," he says.

In 1947 the "family" set about tackling the challenge of realigning Johnson & Wales with post war needs. "Because we didn't know what education programs were about, we became very creative...If we got three students who wanted to learn something, we started a program," he only half-jokes. "And we seized opportunities."

Men were returning from the service in need of retraining and with GI benefits to pay the way. "Because we were so different and we were veterans, we followed the veterans, and started getting more students," the chancellor recalls.

Like the pioneers a friend of Audrey Gaebe's mother had proclaimed them to be, the two adventurous couples wound their lives around making Johnson & Wales a success. Besides administering operations, they taught classes, cleaned bathrooms, took to

the road for recruiting and brought students and staff home to celebrate their accomplishments. Stories abound of the characters that ventured in only to be added to the J&W family: Jim Lyle, Florida's executive director of advancement, hired when he knocked on Gaebe's door selling vacuum cleaners; now Chairman of the Board John Yena, who walked into Gaebe's office asking for a teaching job. "In those days, we'd hire a beer salesman to teach salesmanship. A lot of our teachers we hired, not on the basis of credentials on paper, but credentials as a person," Gaebe says.

Building a Brand

With its combination of veteran's benefits, and job-focused programs the school grew.

"We grew because we took practical education and made it available to all the people who were qualified to enter college, and we helped to make them qualified by giving them training in advance," Gaebe says with the conviction of a passion pursued.

Upside down curriculum gave students experience early in their educations. The four-day week gave them time to work to help pay tuition. "When it came time for university accreditation, teams that came in were a little surprised, but they got used to how we did things. We set up a program that was so advanced that other schools are doing the same thing now that we were doing then.

"We were pretty big when the culinary thing showed up," he adds.

"The culinary thing" showed up (right behind hospitality) in 1973 in the guise of David Friedman, who convinced Gaebe that there was but one other culinary school of note in the country. If the objective of a J&W education was to build a career, Friedman argued that there were more jobs in food service than any other industry.

"We changed cooking to a collegiate program. When you're a chef now, you can be proud of it," he says—though he bristles at the classification of the university as "that cooking school."

"We don't want to be known as just a hospitality school or just a culinary school anymore than a lot of universities would want to be known as a football school, but we're proud that we have the biggest and the best. That doesn't demean any of our other programs."

Other programs now number more than 40. Branches were added, again to follow the military, offering culinary and hospitali-

ty programs at bases along the East Coast that eventually coalesced in Norfolk and Charleston.

"We have been great benefactors of the financial aid that the government has been providing for our students," he says with thanks. It has been the backbone of a democratic approach to education. Many of J&W's students are the first in their families to go to college. Eighty percent get some sort of help with funding. "That defines the kind of student body that we have," Gaebe says. "We're career-oriented. People come here to get a job. We live on our results of our education."

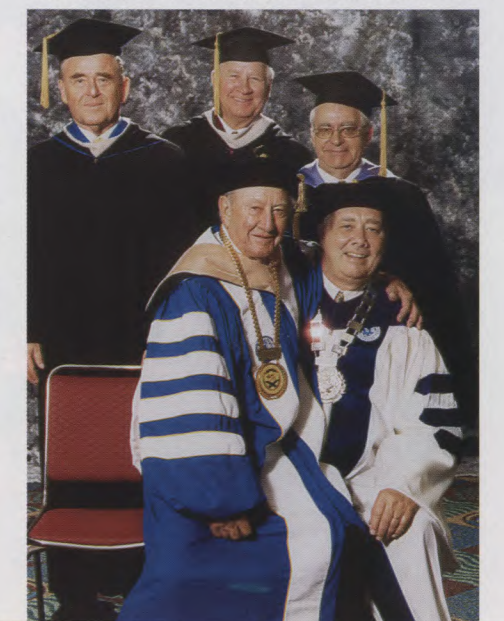
Awards and recognitions pour in from organizations throughout the country. At a spry 84, Gaebe flies off in every direction to speak, consult and play. Though one-of-a-kind, a breed from another era, the brand of education Gaebe fathered keeps gaining strength.

"When you start off not knowing what you're doing, you're not imitating somebody else—you're doing what comes naturally for the benefit of those who can receive the most from it. Although I could never have imagined," his voice trails off.

The images spin on—"Mo" Gaebe taking a swing at a golf ball with Emeril, patting a Boy Scout on the back, winking up at Julia Child, sitting on a stoop talking to a sad-eyed student—and looking like he's enjoying himself through it all.

"I've sat here behind this desk for 57 years," Gaebe says with a wink and a grin. "You know what my philosophy is? 'If it isn't fun don't do it.'"

Chancellor Morris Gaebe sits on the lap of Florida Campus President Donald McGregor flanked by honorary degree recipients, from left, Allan Schuman, CEO of ECOLAB, Ted Kretzschmar, president of 50 State Security Service, and John Arena, president of DiRONA, at Commencement 2000.



Entertaining: The Fine Art of Making it Look Easy

By Kimberly Lawrence

Photography:
Rob Pike

Food Stylist:
Chef Ken Watt '88

FROM THE CLASSROOM TO THE DINING ROOM

"I hope to show that there are many ways of entertaining and that each ultimately depends not on pomp and show or elaborate technique, but on thought, effort and caring, much like friendship itself."

More than 20 years ago an infamous expert on home entertaining penned those words. While the sentiment is lovely, the host who follows this advice literally, hoping that his party—spurred only by good intentions—will evolve organically into a thing of beauty, will unfortunately find himself unprepared for the inevitable onslaught of hungry guests, spilled drinks, and trampled flowers.

"The Holidays," that ever-increasing stretch of time roughly spanning Halloween through Valentine's Day, is rife with novice entertainers—relative amateurs who open their homes to close friends, distant acquaintances and loving family for at least several hours, and usually longer.

Assume that our sage is correct, and that thought, effort and caring are the proper motivation to entertain over the holidays, and the perfect vehicle through which to express the friendship,

altruism and love so typified by the season.

What then?

Step 1: Plan Ahead

Preparing for relaxed and "spontaneous" hospitality requires extensive planning. Though perhaps counterintuitive, consider the location before the menu. "The first thing you have to do when you're planning a home party is to look at the space and determine how you're going to serve your food," explains Nathalie Dupree '04 HDR, cookbook author and host of "Nathalie Dupree's Comfortable Entertaining."

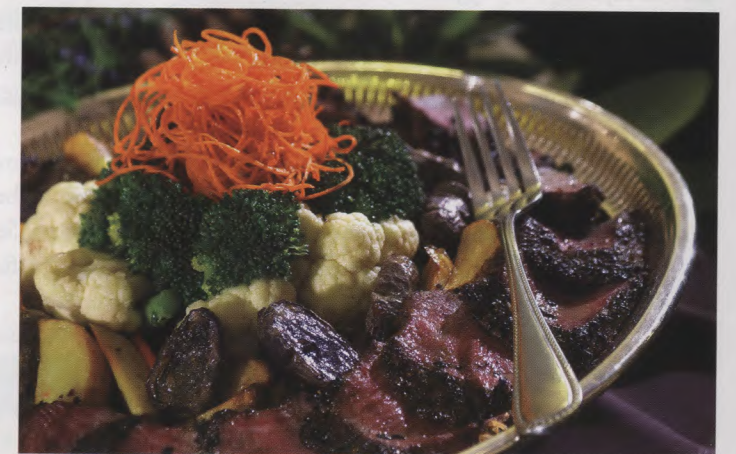
"People like to cluster. It's your responsibility to make sure that the traffic flows—that people aren't jammed up at the front door trying to get in for drinks—that there's a flow throughout the house." She advocates drawing detailed diagrams to chart

WILD MUSHROOM ENCRUSTED LAMB

Chef Ken Watt '88, executive chef of Audrey's Restaurant

(Yields 4 servings)

INGREDIENTS	amount
MUSHROOM RUB:	
dried shitake mushrooms, chopped fine	1 teaspoon
dried cremini mushrooms, chopped fine	1 teaspoon
fresh white bread (crusts removed and processed to fine crumb)	2 slices
fresh sage, chopped fine	4–5 leaves
salt	Pinch (to taste)
freshly ground black pepper	1/8 teaspoon (to taste)
SAUCE:	
fresh cranberries	2 ounces
shallots, diced fine	1 ounces
Merlot wine	3 ounces
veal demi-glace	4 ounces
LAMB:	
lamb loin (or racks) 6–8 ounces each	4 each
salt and pepper	to taste
Dijon mustard	2 ounces
oil	1 ounce



METHOD OF PREPARATION

Combine all mushroom rub ingredients and blend well. Sauté shallots until golden brown. Add cranberries and deglaze pan with Merlot. Add demi-glace, season to taste and set aside. Season lamb with salt and pepper. Rub with Dijon mustard and coat with mushroom rub. Heat a heavy sauté pan over high heat. Add oil to pan and heat until it just starts to smoke. Add lamb and sear all sides to a golden brown. Reduce heat and cook to desired doneness (to 145° for medium rare). Serve with reserved sauce.

ROASTED COD MEDITERRANEAN STYLE

Chef Ken Watt '88, executive chef of Audrey's Restaurant

(Yields 6 servings)

INGREDIENTS

	amount
6-ounce cod filets	6 each
olive oil	1 ounce
garlic	1 clove
crack black pepper	1/8 teaspoon (to taste)
onion, (julienned)	1 medium onion
green olives	20 (pitted)
black Greek olives	20 (pitted)
diced tomatoes (fresh)	1 cup
white wine	1/2 cup
fresh basil	6-8 leaves

METHOD OF PREPARATION

Heat oil in large non stick sauté pan over high heat until it just starts to smoke.

Season cod filets with black pepper and sear both sides.



Remove fish from pan; add garlic and onions and sauté until golden.

Deglaze pan with wine and add tomatoes, olives, and basil.

Add fish back to pan and place in a 350° oven for 8-10 minutes or until fish is cooked to 145° in the center. Serve with saffron rice (if desired).

potential movement through your home.

Chef Ken Watt '88, executive chef of Audrey's Restaurant at Johnson & Wales Inn, in Seekonk, Mass., agrees traffic flow is crucial to successful home entertaining. "A lot of people don't look at their entertaining the same way that we in the industry do," he explains and suggests a methodical approach. "You have to examine the flow: how people get into and out of the room. Where you put what really makes a difference.

"I don't think people use their whole house very well," Watt says. "They don't look at the ergonomics. The kitchen is the heart of the house, so that's where guests tend to clump."

It's the host's responsibility to spread people out. Instead of trying to put everything in one location, he suggests mixing it up—serve appetizers in one room and dessert in another. "An empty living room isn't going to attract anyone. Try to include some food in every room, even if it's just fruit and cheese."

Without a well-thought-out plan, "you'll find huge areas of a house not used and other areas where people are packed in like sardines," says Dupree. "So try to have things in different rooms where you can draw some people in who maybe want to have a quieter conversation."

She warns against planning a menu without thinking about logistics. "After you really see what your flow is... then you can plan your food accordingly."

Proper planning can save sanity in the days preceding the party. To avoid forgetting items draft an all-inclusive checklist of everything needed including flowers, decorations and food. Nanci Goldberg '94, currently the American Cancer Society's events manager for the Denver region, has spent years in the event planning industry. "If you had the dinner in front of you, think of everything you would need," she suggests. "Walk yourself through the meal."

Step 2: Get Organized

Dupree advocates organizing all methods and materials into lists: "I make a comprehensive list," she says. "I make a list of serving dishes; I make a list of preheating times [and] cooking times. If someone wants to help me I tell them go to the list." With all her plans down on paper, a helpful guest won't inadvertently put the roast on the plate intended for the green beans, explains the seasoned hostess.

Preparing all the food at the last minute is another common mistake, notes Watt. The more food you can prepare ahead, the better. Dupree starts prepping for Thanksgiving in mid September, when she makes her turkey stock and stores it in the freezer.

As a rule of thumb when calculating the amount of food needed, Goldberg figures the average person eats two to six appetizers per hour. "People take more at a buffet than if the hors d'oeuvres are passed," she points out—something to take into account when planning the menu. "One nice thing about doing a seated dinner as opposed to a buffet, is that everyone has his portion in front of him, you don't have to worry about running out of food."

So important is the priority of sating your guests' hunger, it should trump most other concerns. "People get mean when they get hungry," asserts Dupree. "If you want to preserve harmony in the family, get them to the table within an hour of the time that they arrive and plan it so that they can eat shortly after they arrive.

"Do not wait the whole dinner for someone who's late," she continues. "It's just like holding a restaurant reservation beyond a certain number of minutes." If the dinner hour is later than some of the younger guests are accustomed to, she recommends having something easy to heat up and agreeable to less-seasoned palates

on hand: "It doesn't hurt to have a little macaroni and cheese around for some child that is just hysterical."

By deciding on the location, plotting the traffic flow, developing a menu and listing all ingredients, materials and procedures well in advance, the host will allow ample time to prepare for any expected complication. But what about the unexpected?

Despite careful planning, invariably something will go wrong. In those cases it's up to the host to rise to the occasion. While catering one fund-raiser recalls Watt, "we got there and discovered nobody had ordered flowers."

Undeterred, the chef and his team turned to their natural surroundings, adorning the buffet tables with artfully arranged collections of goldenrod, pieces of driftwood, buoys, and pieces of net. Even hosts not forced to find last-minute decorations can benefit from a quick jaunt around their own back yards. "There are often times we don't use flowers at all," admits Watt. "Look at what's going on around you."

Pumpkins, gourds and colored leaves are fitting decorations for an autumn gathering, while bittersweet, with its red berries adds flare to a holiday table. "Even pine branches and a piece of red ribbon go a long way." Watt also recommends edible centerpieces like a gingerbread house or a bread display. The key component is creativity, he suggests. "Use what you have."

"Keep table decorations simple," advises Goldberg. "Sometimes simple is more elegant."

Dupree suggests maximizing your buffet table's visual appeal by breaking the surface up into different layers. "Try to have different heights at your table." The technique can be as simple as using boxes with napkins over them. There are a lot of inexpensive things you can do that are really more interesting than just

flowers."

Elizabeth Graham, manager of Audrey's Restaurant, suggests "killing two birds with one stone." Use your food as centerpieces.

Step 3: Skip Steps One and Two and Hire Professionals

As the holiday host too often learns after the fact, you can't have it all. With enough creativity and skill, the resourceful amateur may be able to prepare and serve a professional quality meal, but may do so at the expense of his own enjoyment.

Watt ranks "not hiring someone to make the event something they can attend," as one of top mistakes hosts can make.

"My basic philosophy for home entertaining," says Dupree, "is that unless you have full-time [staff] in the kitchen, then you can't have the same kind of party that you do when it's catered or in a restaurant."

"One reason people decide to hire someone to help is so they can get out and enjoy the party," notes Goldberg. "Depending on how small or large the function is, it can be a bit stressful to try to handle it all yourself."

Even in a comparatively low-hassle setting, such as a pot luck, the host would benefit from hiring just "one person to take the dishes and warm them up," notes Watt. Even a catered event can seem personal. "I always try to do something myself, my signature dish...so it doesn't appear that you were totally uninvolved in the process," says Dupree.

Possible party help for hire ranges from a single server to a fully staffed catering service to a comprehensive event planner, who'll take care of every detail from soup to nuts, for a fee.

When looking for a reputable caterer, recommendations are

WRAPPED BRIE WITH WALNUTS AND CRANBERRY SAUCE

Chef Jorge de la Torre, director of culinary operations, Denver Campus

(Serves 8 as appetizer)

INGREDIENTS

	amount
puff pastry, thawed	2 sheets store-bought, or 1 pound homemade
brie	1 small wheel (1 pound)
chopped walnuts	1 cup
cranberry sauce	1 cup
raisins	1/2 cup
orange zest	from one orange
ground clove	pinch
ground cinnamon	1/8 teaspoon

METHOD OF PREPARATION

Preheat oven to 400° or suggested temperature from pastry box.

Mix walnuts, cranberry sauce, raisins, zest and spices together. Set aside.

Cut the wheel of brie lengthwise (making two, thinner wheels). Layer the walnut-cranberry mix on one cut side of the brie, and then sandwich the other half on top.



Place stuffed brie on top of one sheet of puff pastry.

Place other puff pastry sheet on top of the brie and pinch the two sheets together, keeping the seam close to the brie.

Trim the excess pastry. (Use it to make a decorative pattern on top of the wrapped brie, if desired.)

Place on a nonstick liner or parchment paper on a baking sheet and bake in the oven for about 15 minutes (or the suggested time from the box). Serve hot with sliced apples, pears, crackers or bread.

HOT SPICED WINE

Chef Jorge de la Torre, director of culinary operations, Denver Campus

(Serves approx. 16).

INGREDIENTS	amount
red wine	2 liters
tawny port	1/2 liter
brandy	1/2 liter
vanilla bean	half
cinnamon sticks	4
grated nutmeg	1/2 teaspoon
allspice	1/2 teaspoon
mace	1/2 teaspoon
orange peel	from 2 oranges
lemon peel	from 2 lemons
whole cloves	10
granulated sugar	2 cups
orange juice	2 cups



METHOD OF PREPARATION

Use a vegetable peeler to remove the citrus peel from each fruit in one long strip.

Place all ingredients in a non reactive pot and bring to a simmer and heat until the sugar is dissolved.

Keep warm over low heat.

Serve in mugs garnished with a cinnamon stick.

usually the best, advises Goldberg. A friend who had a good experience with a local company means a lot more than a flashy Web site or a full-page ad in the phone book.

"Always meet with the person beforehand," says Watt, preferably in your home so they'll have a good idea of the size of your kitchen and serving areas. When dealing with the caterer, make sure to outline your expectations, says Watt, including as much detail as possible. Goldberg agrees, advising potential clients to be "up front about their needs."

She notes that a common mistake of hosts is "not calling to confirm the caterer, the photographer, the florist, whomever, a week before, three days before, a day before, to confirm and reconfirm." Don't worry that these calls may be a nuisance. "I wouldn't look at it as you're being a pest," she points out,

"because that's what you're paying them to do."

When it comes to tipping, the veteran event planner says most caterers add on a gratuity of 18 to 20 percent, like a restaurant. In your home, however, "if you're going to have a bartender, it's kind of nery to have the bartender put up a tip jar—it looks kind of cheesy, I think."

And though it may be difficult after so much preparation, know when to step back. "When you have someone to do the event, let them do their jobs," implores Watt. "Be a guest. You have someone so you can enjoy the party"—assuming, of course, that everything goes according to plan.

Step 4: Expect the Unexpected

At times even the best laid plans can take a turn toward chaos. You've opened your home to the people you care about most. What possible gaffe could disrupt this laudable offering? "I have had caterers not show up for functions," declares Dupree. "Although you check, confusion happens, people get lost, trucks break down." Goldberg agrees. "Always have a back-up on the important things."

Caterers are not infallible. What if everything went wrong? "At least have a few dozen eggs on hand so that you can make a giant omelet," says Dupree.

And if all else fails, the perfect host or hostess must present a tranquil face to keep from betraying a frenzied mind. "The one thing about [entertaining] is, you've got to be able to deal with what comes at you without panicking," says Watt. "Be flexible."

"Remember that everything isn't going to be perfect," he concludes. "To improvise is the best approach."

After all, as Martha Stewart, the hostess cited in the opening quotation from her 1982 classic, "Entertaining," notes, "Entertaining is as simple as that. I think of it as one friend treating other friends." ■

Tricks of the Trade

Our experts offer their advice on tackling holiday hassles:

Love thy neighbor.

"Consider what the parking situation is going to be like on your street and in your neighborhood, so you're not upsetting all your neighbors," says Nanci Goldberg, events manager for the American Cancer Society. Inviting your neighbors to the party also helps.

Soak dishes out of sight.

Author and television personality Nathalie Dupree suggests hiding a cooler of hot soapy water, to use as a receptacle for all those last minute pots and pans. That way the dishes soak and "you can appear organized." After all, "if you have your sink or your dishwasher full when your first guest walks in, you are in trouble."

Don't stop to smell the roses.

When "fluffing" (that's chef-speak for decorating) the buffet tables, "make sure you use flowers that don't smell," says Chef Ken Watt of Audrey's Restaurant at The Johnson & Wales Inn. Lilies may be pretty, but their lovely odor doesn't blend well with Beef Wellington.

Great Wines that Don't Break the Bank

New World Exuberance Adds Nuance to Old World Tradition

By Edward Korry M.A., C.W.E.

So many people believe that a "great" bottle of wine needs to cost a great deal of money. And almost just as many believe that real wine aficionados spend an inordinate sum on wine. But it's not always so. There are great values to be had in today's wine glut for those wishing to spend less than \$20 a bottle. The question is where to start?

When shopping for wine, the lesser-priced category of "restaurant wine" in a reputable wine or liquor store can hold some of the best values in wine consumption.

Let's look first at the New World with typically brighter, more fruit forward and exuberant wines lacking the "quiet" reserve of more traditional European appellations. While the wines of Oceania (Australia and New Zealand) have become familiar, they don't tell the whole story. A bottle of Penfold's Thomas Hyland Chardonnay or Shiraz reflects a more elegant fashion than many. There are unoaked Chardonnays such as Madfish which are delicious and a good match for lighter foods such as shrimp, even from the 'barbie.' And there are wonderfully crisp and fruity Rieslings to be enjoyed especially from the cooler regions of South Australia such as the Clare Valley or Western Australia.

The greatest change in the last 10 years has emanated from New Zealand. We are all becoming familiar with the country's grape-

fruity Sauvignon Blanc. These wines not only hold up to more intense flavors of today's cuisines, they pair beautifully with the fresh seafoods of New England or sushi and sashimi. Wines such as Tohu or Nobilo from Marlborough on the South Island of New Zealand are exceptional and reasonably priced.

With more intense flavor than those typically found from the Cote d'Or of Burgundy, many Pinot Noirs that have finally washed up on our shores are as little as \$12. For around \$20, Nautilus Estate's is delicious.

And great value wines from South Africa are finally appearing as well, reflecting New World ripeness made with a more Old World philosophy. The wines have good acidity making them perfect accompaniments to the cuisines so prevalent today. The Sauvignon Blancs of the Stellenbosch are not as aggressive as those of New Zealand, and are delicious with New England seafood dishes. While their famous indigenous creation of Pinotage has not always been a favorite, there are some very good ones, such as Landskroon's that are an excellent accompaniment to spicier foods.

Recognizable international varieties like Chardonnay, Merlot, Cabernet Sauvignon and Syrah offer some exceptional values. For a real Syrah bargain, try Goats do Roam, a play on Syrah's native Côtes du Rhône in France. And try one of their dessert or fortified wines like Morio Muscat Jerepico.

The Chileans have suffered of late due to pricing and perception, but some of the best values for a serious wine still come from Chile, and the quality over the last 10 years continues to improve.

There are excellent examples of Chardonnays and Sauvignon Blancs from the cool Casablanca appellation. Try the Errazuriz Estate for an example of a crisper yet fruity style, or a Carmen Winemaker's Reserve for a more complex Burgundian style Chardonnay. Concha y Toro Trio Sauvignon Blanc has also made a splash internationally and is a great value. One favorite, which still sells for under \$20, is Casa Lapostolle's Cuvee Alexandre Merlot—a serious wine which would garner double the price were it from Napa or any other world renowned appellation. Cabernet Sauvignon is also an excellent value from Chile. One perennial favorite is Cousino Macul Castillo del Diablo or the Rothschild's Los Vascos Cabernet Sauvignon. Chile is also becoming known for its distinctive Carmenera varietal includ-

ing a delicious medium tannic full-bodied red wine (like Merlot) with flavors of black fruit and black olive. A case can be gathered from different producers including Edwards for less than \$10 a bottle.

Argentina is only now becoming more visible in international markets, in part due to focus on quality and investments from abroad. The principal wine region, Mendoza, is located in the eastern foothills of the Andes. Argentina will hang its international reputation, not only on Chardonnay and Cabernet Sauvignon, but on two varietals that have become symbols of the wine renaissance: Torrontes for whites and Malbec for reds. With origins in Spain, where it was rather undistinguished, in Argentina, Torrontes has become transformed into a crisp, floral, peach-flavored wine that is a perfect accompaniment to light appetizers and seafood.

Malbec, prevalent in France's southwest, has found its home in Argentina. It is dark, perfumy and rich. It has both excellent structure and acidity as a perfect food foil. Miguel Gascon's Malbec is a perfect choice for something enticing and different for under \$10.

Edward Korry is chairman of the beverage and dining service for the College of Culinary Arts at the Providence Campus, now offering classes toward Wine & Spirits Educational Trust (WSET) certification. ■





Who do you think I think I am?

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Safeguards can keep criminals from stealing your identity

By Tom Calabrese

A personal computer: \$1,100. That upgrade to your music library: \$500. A year of free long distance calling: \$850. The cash advance you needed that covers all of your holiday purchases: \$500. The piece of mind that comes with knowing you will never have to actually pay for any of this, the authorities probably do not have the resources to pursue you, and there is almost no chance that they could find you even if they tried: Priceless! Identity fraud. Can you guess who's inside your wallet?

Identity crime as defined by the U.S. Attorney General's office is "the theft or misuse of personal or financial identifiers in order to gain something of value and/or facilitate other criminal activity." Identity theft "has become the fastest growing financial crime in America and perhaps the fastest growing crime of any kind in our society," says Sean Hoar of the U.S. Department of Justice.

According to a *Washington Post* report on May 31, 2001 "the federal office of the Comptroller of the Currency recently estimated that there are half a million victims of identity theft per year in the United States. Representatives of the Department of Justice told Congress that Internet fraud, including identity theft, is one of the nation's fastest growing white-collar crimes." Fraudulent use of Social Security numbers is a "national crisis" according to other offi-

cials, and the Federal Trade Commission (FTC) lists identity theft as the number-one consumer complaint of 2003.

But why is this problem arising now? Because as recently as 10 years ago people conducted business in a more face-to-face manner and usually with people they knew. Today's electronic marketplace, and its increasing reliance on the Internet and its anonymity has devalued interpersonal communication making it difficult to trust its unmet intermediaries. The speed of Internet growth has outpaced technological responses to the security of electronic transactions. The electronic tools necessary to prevent identity crimes are only now starting to emerge and afford adequate protection.

The digital marketplace exists as a hard to regulate shopping mall without geographical boundaries. With the click of a button,

purchases can be made from an unknown merchant in South America, and goods shipped to the buyer the very next day. Few bother to think about how to recover from a loss if that merchant turns out to be a scam artist outside the reach of local jurisdiction. Worse still, the Internet is an effective portal through which criminals can broker stolen information anonymously with a worldwide network of fellow thieves: steal the information locally, sell it globally, and use it outside the jurisdictional bounds of U.S. officials. From a criminal's point of view, it's almost too good to be true. Identity fraud is a multi-billion dollar industry with very low barriers to entry.

And it comes in many flavors: theft of existing credit cards or financial instruments for reuse; theft of information to create unauthorized credit instruments under another's name; passport and visa fraud to disguise an identity (a typical ploy of terrorist organizations); check fraud, credit card access device fraud or "skimming;" false identification fraud (fake driver's licenses, etc.), and more. According to the United States Secret Service, identity theft plays a part in crimes ranging from loan fraud, credit card fraud, and Internet fraud to drug trafficking and terrorist activities. The same source suggests that the actual loss to the victim was in the range of \$46,000 per client.

So How Does It Work?

The first step in identity crime is obtaining personal information: name, address, credit card numbers, Social Security numbers, mother's maiden name, the names of children and pets, bank name and location—a process which is a lot easier than it may seem. Most criminals simply ask, and a trusting public provides. Known as "social engineering," or more commonly, a scam, the ruse begins when personal information is gathered electronically, over the phone or in person via a seemingly innocuous inquiry made under false pretenses: A "lending agent" calls offering a lower mortgage rate, a loan, some other "valuable" perk for answers to a few simple questions. Often, unsuspecting victims will simply give up the information. According to one Federal Trade Commission Consumer Alert, www.ftc.gov, "elderly African Americans have been targeted in various parts of the United States for identity fraud schemes through advertisements to secure monies due them under a so-called Slave Reparation Act, allegedly passed recently by Congress. Flyers circulated in many southern and mid-western African American communities attempt to trick people into revealing their personal identifying information by claims that they can receive up to \$5,000 in Social Security reimbursements under the alleged act. The flyers, distributed in churches or placed on windshields of parked cars or on bulletin boards in senior centers or nursing homes claim that African Americans born between 1917 and 1926 can apply for Social

Security funds they are due because of a "fix" in the Social Security system." Victims revealed important personal information to obtain the fruits of this false promise.

For an electronic version of social engineering, consider a 2002 case targeting customers of eBay. On Dec. 11, 2002 the British Broadcasting Company (BBC) reported, "The world's largest online auction site eBay has been targeted by fraudsters using a shadow site to steal credit card details from its 55 million customers. The scam involved sending e-mails to customers asking them to log on to a Florida-based Web site—ebayupdates.com—and re-submit their financial details."

Criminals involved sent out messages stating "We at eBay are sorry to inform you that we are having problems with the billing information of your account ... We would appreciate it if you would visit our Web site [eBay Billing Center] <http://www.ebayupdates.com> and fill out the proper information that we are needing to keep you as an eBay member." Technology makes it easy for criminals to create convincing credentials, including realistic looking Web sites, good enough to fool unsuspecting victims.

Electronic information gathering can take many forms and involve sophisticated techniques. Hackers can eavesdrop on private communications and download keystroke monitors that log everything typed over a period of time, and report back to the hacker over the Internet. Sensitive files can be stolen from a computer, or simply bought from other sources. In some states, birth records and drivers' information are online and for sale. The average computer user has little defense.

Another effective technique used to gain important personal information is "dumpster diving:" people sorting through the garbage looking for discarded mail, bank statements, investment portfolio statements, medical records, and other sensitive information. Once something is put in the trash it is legally ownerless, so there is no trespass involved on the part of the criminal.

Whether through social engineering, computer hacking or physical theft, once the identity thief has key information the gloves come off and the victim could be in for a rough ride. Data is sold on the open market, obscuring the trail of evidence and often leading to off-shore offenders who subsequently either use the information to gain false credit, or resell it to someone who will. In many cases, ill gains are funneled into criminal activities, organized crime or even terrorist coffers.

And while falling victim to identity theft may seem inevitable—especially if you are active on the net—the good news is that identity theft has captured the attention of senior law enforcement, governing bodies, financial executives, and the general public who are working together toward solving the problem. New tools and methods can help take back control of personal privacy. Spyware detection programs such as Spybot, which is free, can detect malicious software on a system. Cryptographic methods allow Internet transactions to remain confidential by encoding per-

sonal information. Authentication systems, such as secure socket layer (SSL), provide both transaction encryption and authentication of remote systems. New technologies emerge daily.

However, personal precautions can ultimately be the best defense. The Secret Service, FBI, and local law enforcement agencies suggest the following:

- **Guard Social Security numbers**—the holy grail for identity thieves. It's a mistake to store a Social Security number on a computer unencrypted. Its numeric pattern is easily recognizable to a computer program sifting through a hard drive's data. Never e-mail a Social Security number. The e-mail can be stored unsecured on the receiver's side. If the number must be sent, use encryption. Public Key Encryption products from companies like Verisign work well.
- **The new rage in electronic theft is spyware**—software that monitors key strokes, tracks Internet visits, and tracks logins. It is important a system be inoculated against these products and periodically tested for their presence. Spybot, which is freeware, produces very good results.
- **When using remote services on the Web, and performing transactions where confidential information is needed, SSL is the protocol of choice.** Most sites that use SSL display its logo.
- **Be careful about sharing identity information with anyone.** When using credit card information over the Net, consider using products specifically designed by the credit card company to protect your privacy and number. Many companies offer disposable numbers tied to an account and usable only once. Beware of offers too good to be true.
- **Do not carry unnecessary identity information out in public.** Studies show lost (or stolen) wallets are the leading path to identity theft. Thieves use pilfered information online. Memorize that Social Security number. Don't carry birth certificates, passports, or even old credit card receipts.
- **Sign up for online alerts from credit card companies and credit reporting agencies to learn when inappropriate activity begins.**
- **Think about adding identity theft insurance to your home owner's policy.**
- **Properly secure personal computers.** Install the latest software and updates and use care in building files which contain important information that remains on the hard drive (i.e. a family financial spread sheet with account numbers).
- **Install and use a personal firewall if connecting to the Internet.**
- **When disposing of a computer, make sure to wipe the disk clean.** Deleting files only destroys the pointers to the data but does not reclaim the space. The original data stays on the system until the disk is defragmented and wiped. There are many products available for cleaning a disk. Commercially available forensic kits can restore deleted files, and be very effective for the attackers.
- **Keep medical records secure.** This material can be used to damage or threaten your reputation and privacy.

Should You Fall Victim

If you are the unfortunate victim of such an act, make sure to take these three steps as soon as possible:

1. Contact the fraud departments of each of the three major credit bureaus and tell them that a "fraud alert" should be placed in your file. This can prevent the further spread of the problem.
2. Close the accounts that you know have been tampered with or opened fraudulently. Most credit card companies for example will reprocess your account with new numbers.
3. File a police report with your local police agency, the FBI or the Secret Service.

It is also a great idea to obtain the Federal Trade Commission's Victim Guide Book "When Bad Things Happen to your Good Name" from www.consumer.gov/idtheft. Another good source of information can be obtained from the U.S. Post Office Web site at www.uspis.gov under "Identity Theft." Interestingly, if the identity fraud involved the use of the U.S. mail you may have good luck working with the U.S. Postal Inspector's Office.

The following agencies have victim services that can be of tremendous help:

Experian 1-888-397-3742 or www.experian.com

Trans Union 1-800-680-7289 or www.transunion.com

Equifax 1-800-525-6285 or www.equifax.com

FTC 1877-ID-THEFT

Social Security Administration

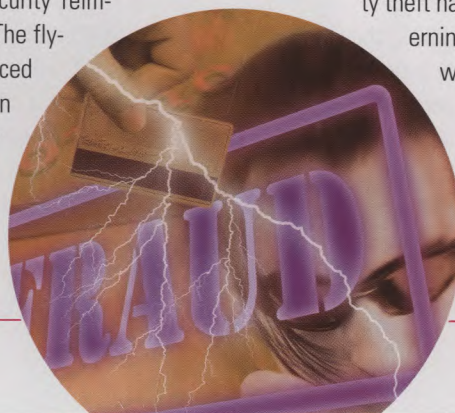
Inspector General Fraud Hotline 1-800-269-0271

There is much being done by law enforcement in an effort to educate and protect the public from these crimes. It is important to be familiar with "best protection ideas" and to take particular care of personal information.

- **Properly prepare your garbage.** Once on the street, trash belongs to anyone. Be aware of what is on the statements and mail you discard. An old bank statement can be ripe with important information. Credit card application forms and instant credit offers are starting points for thieves. On the job, be careful of materials left on a desk and in a garbage can. Use a shredder for all sensitive waste.
- **Clean cookies off a personal computer regularly** to prevent an online attack focused on stealing passwords or personal information. Cookies are files that provide the Web server with information about your last Web session with the site. Hackers use cookies as a means of placing spyware on your system.
- **Use virus protection software** to protect against the insertion of software on a system which may enable a hacker to access personal files through a back door.
- **Choose strong passwords for online accounts and change them regularly.** Instead of "latepizzatoday" use 18p1zz@2d@y—a much harder password to attack. Freeware programs like John the Ripper can break ordinary passwords in seconds.

These good, common practices will discourage someone from trying to perpetrate an identity theft crime on you.

School of Technology Prof. Tom Calabrese is author of "Information Security Intelligence: Cryptographic Principles & Applications." ■





Sister Michaela DeLoia '40 spent a good part of her life in Honduras bringing education to the nation's children including, Maria Elena, left, a pupil she saw through elementary and high school while a principal in St. Vincent de Paul School in San Pedro Sula.

HONDURAS

Called to Serve

For Sister Michaela DeLoia '40, the needs of others have lit her way

By Stacie Demarais

Approaching a white house just down hill from Mercy Mount School in Cumberland, R.I., one wonders if it could be the convent. A friendly looking woman with short gray hair and glasses beckons, and before a visitor can ask where she might find Sister DeLoia, the woman opens her arms in greeting. This is definitely the right place.

With a youthful vigor, the nun leads the way into the parlor of the home she now shares with four other "retired" Sisters of Mercy. All, she says, are preparing for their "final journey." At 82, she is the oldest of the group. Their surroundings are modest. Beyond an abundance of places to sit, material possessions are scarce and unnecessary.

Though life may appear uncomplicated, for Sister Michaela DeLoia '40, the journey to the present has been anything but—from teaching in the Diocese of Providence to counseling prisoners on death row in Honduras. Like guests to this serene domicile, all have been greeted with open arms.

As she chats about her 46 years in Central America, she excuses herself and crosses the room to deal with a bug. "I feel like I'm back in Honduras," she laughs. Bugs are as much a part of the Honduran landscape as the mountains and poinsettias she misses. "The natural beauty of the country makes up for the poverty. No matter where you live you see mountains," she says. What differs from person to person is the perspective from which those mountains are viewed. She tells of wealthy people building homes atop beautiful mountains with huge walls to seclude them from

the impoverished—approximately two-thirds of the country's population. But if you climb those very mountains, she says, you'll find many of these impoverished families living in thatched huts.

"You really have a culture shock when you first go down there," the grandmotherly nun laments. "There is extreme poverty—sub-human poverty." As poor as they are, she says those who touched her life in Honduras had strong family values, were industrious and always willing to give what little they had.

Throughout her 60 years as a Sister of Mercy, Sister DeLoia has faced her mission with that same kind of resilience and determination, giving all she has as well.

A Calling

The call to enter religious life came to then-Ernestine DeLoia while she was a student at Classical High School in Providence. She had not attended a Catholic school. She was not raised on religion. In fact, her parents were opposed to the idea of their daughter joining a convent. Still, she knew the path she would choose to travel was the right one. "My heart told me," she smiles.

Because she did not have her parents' approval, Sister DeLoia promised her beloved grandmother that she would wait until she was 21 to follow her dream. So after graduating from high school, she took business courses at Johnson & Wales under the tutelage of the Gertrude I. Johnson and Mary T. Wales.

One of the few remaining graduates taught by the school's founders, she remembers fondly the lessons she learned from them, and how the pair worked their way into her life. "More than once in the situations that I was in, I would identify the people that I was working with as [a] Miss Johnson or Miss Wales," she says. "I was in charge of a big school in Honduras and I worked with a woman who was the official principal of the school, but I was the supervisor of the whole school. And I always thought we complemented each other because I was Miss Johnson and she was Miss Wales. I was that stern, direct person, very often the disciplinarian."

Upon graduation, she went to work at the Office of Price Administration, a U.S. federal agency established in World War II to curb wartime inflation. From the Hospital Trust building in downtown Providence, she tracked rationing of goods. She loved legal work and was fascinated by the stenograph machine and had she not gone into the convent, she says she may have become a court reporter.

But in October 1943, just three months after her 21st birthday, she enlisted the help of a former teacher from high school to make arrangements to enter the convent and Ernestine DeLoia officially became what she had always wanted to be—Sister Michaela DeLoia.

With a bachelor's in education from Mercy Teacher Training College earned while in the convent, Sister DeLoia spent the first 10 years of her new life teaching in the Diocese of Providence. Early on, the diocese was visited by the bishop of British Honduras—now Belize—recruiting sisters for work there. Intrigued, she went immediately to sign up. In the meantime, she spent hours in the library perusing maps and learning about that area of the world.

Finally in 1954, she was called to serve. Enlisting a local high school Spanish teacher to tutor her in the language, Sister DeLoia would sit on a veranda overlooking the Caribbean equipped with a first grade primer, practicing phrases like, "See Jane run." (Ironically, after spending 46 years overseas, she now sometimes has trouble finding the right words in English.) With her still-limited Spanish skills, she was assigned to teach biology and arithmetic. As time went on, she incorporated the business training she received at Johnson & Wales into her lessons.

Although much of her time was spent as a teacher, Sister DeLoia was a student in many ways as well—learning about the intricacies of the culture and the depth of the human psyche through every student she met. Working with children she saw the resilience of spirit in young boys who left home as young as five years old to

escape poverty and neglect, and young women who flourished in the presence of a role model who showed them she valued their worth. "We do have talent and skills that help people be better people," says Sister DeLoia.

In addition to teaching, she visited the sick, taught about religion and counseled inmates on death row. Remembering the difficulties of counseling she talks about one convict who opened up right away, while another was silent until just before his death. "God is merciful in that we don't know when we are going to die. This man knew down to the hour," she says, still moved by the experience.

After five years in Belize, she was reassigned to a new mission in Honduras, opening the first national school of nursing. In response to a voiced need for a high school for girls, Sister DeLoia gathered the appropriate support to open the Institutor Maria Regina in 1960. About five years later, she moved to San Pedro Sula, the industrial capital of Honduras, where she served as administrator of the diocese and



Sister Michaela, center, with a group of eighth grade boys she taught in Providence, R.I. at Holy Ghost School back in 1951 and 1952.

Defying the Stereotypes

The Evolution of Greek Life at Johnson & Wales

By Jenn Brouillard

Chad Glaser '94 and Debbie Schrager '94 were both Greeks at Johnson & Wales when they met and fell in love. She was a member of Sigma Delta Tau he was Alpha Tau Omega. They married in 1996 and in 2001, son Ethan was born. But sadness tainted what should have been a happy event: At 11 weeks, Ethan was diagnosed with biliary atresia, a severe progressive liver condition. In response, Chad and Debbie's fraternity and sorority friends immediately offered



Sister Michaela was among a group celebrating the opening of a housing project in Honduras sponsored by the Sisters of Mercy and spear-headed by a colleague.

started a teacher training program in the high school.

In the late 1960s changes reshaped convent life, opening opportunities to go out into the community and work with the poor. A move toward personal discernment led to assignments that best suited the individual. "Today, the field is open. [Sisters] have the freedom to discover for themselves where they will serve best."

For Sister DeLoia, Honduras had become home, so she stayed, involved in other ministries. Eventually, the mayor of the city asked her to be administrator at a new school, La Grande Familia, where she oversaw 60 boys.

While her time at that school was short, she formed a special bond. In her down-to-earth manner she recalls rewarding the boys with prizes for removing rats from the cellar of the school—used as sleeping quarters. "I forgot to say, 'bring them dead,'" she laughs.

Though Sister DeLoia moved seven times after leaving the school, one boy always found her. When he arrived, he would clean her yard, get the cobwebs down, and in return she would give him breakfast and dinner and some spending money for the work he had done.

She remembers another who left home at five years old, promising his mother that he would come back for her. "Just to see someone so young have the courage to leave home. You marveled at the courage of these little boys," she says. She beams when she talks of how their paths crossed again when he was an adult with one degree in business administration, working towards another in law, just after he bought a house for his mother.

Her next stop was as administrator and registrar for the first private university in Honduras supported by the Chamber of Commerce to better academic standards. There she was also responsible for Bible study, apostolic ministry, and other services in the community. Through it all, she drew strength from her interactions and enthusiasm for overcoming the obstacles along her path.

"When you go with the motivation to serve, you think you're going to give something. But you come back with so much more," Sister DeLoia observes having reaped insights and rewards from even her most difficult assignments.

"I never knew when I would be called home, but because I had these challenges, I never thought about it," she says. "If I didn't have all these challenges, I don't think I would've stayed."

Looking Homeward

When convent rules changed yet again in the early 1970s, sisters became free to go into secular jobs. Sister DeLoia left the university and got very involved with a village ministry. "The women there were crying for religious formation," she recalls. She organized a prayer group which expanded into a ministry called the House of Prayer. Sister DeLoia eventually handed over the ministry to lay people and it still functions today.

In 1993, Sister DeLoia decided it was time to think about returning to Rhode Island. It would be another seven years before her resolve was firm to head north in the year 2000, the Jubilee Year, a year of special graces. Her sisters in Rhode Island didn't believe she would ever make that choice. "I told them, 'If it's December 31, I will be back.'" And true to her word, in October 2000, 46 years after she first ventured to Belize, Sister DeLoia returned.

She has visited Honduras three times since, but the change in climate is too much for her body now. "The Lord had blessed me with good health while I was overseas. I was never as sick in Honduras as I was the last visit."

Though "retired," she says with a smile, "We never retire. We're encouraged to do volunteer work where we can best serve." Sister DeLoia asked to serve an Hispanic population and was directed to Holy Spirit Catholic Community in Central Falls. "I love the work. The people are so responsive," she beams. "My Spanish isn't always the best. I talk with a New England accent that I never lost, but they love it."

Outside of her service, her days consist of household chores. Once a week each sister cooks dinner. She says that sending her to the grocery store on her own is the worst thing her sisters could do—she can't decide which peanut butter to buy with all the different brands. She has given in to one modern luxury that she never thought she would bother with—a personal computer. "I discovered e-mail," she laughs. She also enjoys playing Solitaire and Free Cell.

"That's my life now and I love it," she says. "I have been happy 61 years in my religious life. I've never had any doubts." ■



Epsilon Phi Delta

ROW 1: R. Mainelli, L. Amara, M. Calligan, L. Teller, F. Zavitsa, N. Olsen, G. Monnaquila, T. Cleaves, S. Giarrusso
ROW 2: D. Corneel, Senator and Sergeant-at-Arms: J. Erskine, Recording Sec.: E. Vessella, Pres.: Mrs. Yena, Advisor: M. B.
Vice-Pres. and Pledge Mistress: G. Luttge, Treasurer: I. Floru, Assistant Treasurer: S. McGrath, Historian
ROW 3: L. Wright, D. Peck, L. Hest, G. Cabel, S. Marino, D. Beaulieu, M. Garcia, A. Grillo, K. McAuliffe, J. Gorman

Sororities and fraternities on campus have always reflected the times, as these photos from *The Johnsonian* yearbook illustrate. Note the change in fashion and formality at Beta Tau over three short years.



Beta Tau

BETA TAU



1st ROW, LEFT TO RIGHT: N. Pylipchyn, Sergeant at Arms; Joe Wasco, President; [Name], Vice President; [Name], Secretary
2nd ROW: J. Dell Vecchia, Treasurer; N. Moenist, Secretary
Beta Tau Epsilon Fraternity is a non-profit organization founded in the year 1960. The purpose of the organization is to promote brotherhood through communal efforts on the part of each member. Our emblem represents the goal of the organization, which each member strives for as an individual and as a member of the brotherhood.
Beta Tau Epsilon gives each member personal satisfaction in providing service and leadership for the school.

the family emotional, physical and financial support, helping fund a liver transplant for Ethan.

"The response has been amazing," Debbie says. "Ethan has had a few bumps in the road, but he's doing tremendously and the transplant was the best thing that could have happened at the right time. It makes you realize who your true friends are."

THE PAST

Finding true friends on college campuses wasn't easy in the days before the mid-1700s, when the American fraternity system began. Back then, higher education emphasized Latin and Greek studies, and nothing extracurricular. In 1750, a group of students at the College of William & Mary bonded over a punch bowl at the Raleigh Tavern and formed the Flat Hat Club, the nation's first general col-

lege fraternity. Narrow interest fraternities like Greek literary societies blossomed soon afterwards. When one of the organizations rejected Greek scholar John Heath in 1776, he joined with four friends to create his own fraternity: Phi Beta Kappa, the first secret Greek letter society in the country. Phi Beta Kappa set the standards and traditions for future fraternities and sororities, fostering moral ideals, academic achievement and good fellowship. It eventually became the nation's most respected undergraduate honors organization.

Today, however, in movies like "Animal House" or "Revenge of the Nerds" or MTV's "Sorority Life" or "Fraternity Life," Greeks are portrayed as one-dimensional binge drinkers, always looking for the

next party and rarely attending class, far from the average 18th-century Phi Beta Kappa. Johnson & Wales Greeks are working to buck this stereotype and show that they are upstanding citizens who care about each other and their community. But the task hasn't been easy.

Greek life at J&W began in the 1960s with loose, local organizations, but gained University structure and guidance in the 1980s. By the mid-1990s, however, the insurance industry began to intervene in Greek organizations nationwide. According to Ron Binder Ed.D., a risk management and hazing specialist, Greek organizations are the sixth-least insurable entity in the nation right behind bars (first) and liquor stores. The numbers confirm the stereotype. Eighty-five percent of all lawsuits filed against fraternities and sororities involve alcohol abuse. Seventy-five percent of Greeks who are athletes admit to binge drinking, compared to 45 percent of non-Greeks. For Greek life to thrive, these percentages needed to change nationwide. Faced with risk management issues and the growing cost of insurance, J&W Greeks joined national affiliations because they provided a stronger structure and stricter code of conduct with severe consequences for chapters that deviated.

THE PRESENT

As a result, J&W set stricter policies and explicit anti-hazing rules. The University also places stringent guidelines on membership. During their first term, students must establish a grade point average of 2.25 to show their commitment to academics before they can commit to a fraternity or sorority. Since most students' first term is in the fall, recruitment is held in the winter and spring so freshmen can adjust to their first term of college life, a time when they are most vulnerable to hazing.

To further deter hazing, the J&W Greek recruitment process is clearly defined and closely monitored. Potential sorority members attend a formal recruitment process on campus where they can chat in a round-robin fashion with members of sororities. This process continues over several nights, giving the sororities and potential members the opportunity to meet at least twice to narrow down their choices and mutually select each other. Fraternity recruitment is more informal, but no less supervised or structured. Potential fraternity members get to know each fraternity through an information night before making their final mutual selections.

Unlike the stereotype, J&W fraternities and sororities cannot be

typecast by a single label. "There are a diverse group of people in each, but you can make a connection in one more so than others," notes Tanya McGinn, assistant director of student life at the Providence Campus.

According to McGinn, typical J&W Greeks are not the binge drinkers the media portrays, but students who "are connected to their education and who want to gain practical skills and leadership abilities. They enjoy the opportunity to create friendships and show commitment to the long term."

Greg McGuire, current Interfraternal Council (IFC) president, agrees with this assessment. A member of Delta Sigma Phi since the end of his freshman year, through Greek life he has learned to be "a leader, a follower, a speaker and a listener... It's the brotherhood and sisterhood that helps each one of us to mature—become more responsible and excel after college."

And fight more than just Greek-based stereotypes. Floranna Duran, a member of Sigma Lambda Upsilon—Senorita Latinas Unidas—for three years, describes her sorority sisters as "Latina women creating a voice for the underrepresented women within our Latina community; creating an image in higher education as intuitive intellects surpassing those stereotypes that both the media and the school believe exist."

Some Greeks are also working to defy the image of the Greek frat house, an entity that doesn't exist on campus. Joel Phillips, a member of Zeta Beta Tau, lives with seven of his fraternity brothers off campus. "We're a diverse fraternity, and we realize that everyone's different. Because of that, we're all able to live with each other and accept each other's differences."

McGinn believes that life is better than it was five years ago because of education and intervention by guest speakers skilled in Greek life issues. During the most controversial years of Greek life at J&W, chapters lost University recognition for infractions and offenses, and Greek life was all but snuffed out. Now, boundaries are imposed as well to keep initiation respectable. "If they [fraternities

Greeks Boogie Til Midnight for a Cause

Brothers and sisters of the 19 fraternities and sororities on the Providence Campus shook and shuffled on the Pepsi Forum dance floor for 12 hours straight for the Third Annual Dance Marathon. The April event garnered \$6,500 to benefit the Rhode Island chapter of the Make-A-Wish Foundation, the world's largest wish-granting organization. Marathon rules required at least three members of each Greek organization be on the dance floor at all times in support of the worthy cause. Funds go to grant special wishes of children diagnosed with a life-threatening illness.



and sororities] haze, they know...the University will dismiss them and criminal charges will be placed."

By far the biggest and most positive change in J&W Greek life has been an emphasis on community service. Last year, the Providence Campus' Greek organizations alone garnered 5,800 hours of community service and raised \$14,000.

"I feel that overall Greeks are getting more involved with educational and service activities rather than just social, which is a big difference from the past," says Stacyann Sinclair, student life programming coordinator at the Florida Campus where six Greek life organizations have 50 active members, more than double the number seven years ago when Greek life first arrived. At the Providence Campus, there are 10 fraternities and nine sororities with 400 active members. This year, the Denver Campus is also adding fraternities and sororities to its lists of organizations.

THE FUTURE

McGinn notes that the next part of J&W's strategic plan for Greek life will focus on public relations. "It's taken the last three years to create a foundation," she notes. "Now we need to go to level two." McGinn hopes to increase numbers, add new groups that meet campus and student needs, and get alumni more involved. She encourages alumni to list their Greek affiliations on the J&W alumni Web site, check out J&W's Greek Life Web site for chapter events and information, and stay in contact. "If you're in the local area and have the time, you could always be an advisor to your chapter," McGinn says. "It's rewarding and the people we have doing it are fantastic. You can see the positive effect they are having on students."

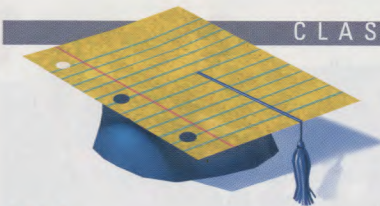
McGuire's Delta Sigma Phi chapter is a good example of alumni involvement. Its alumni corporation board consists of local brothers supporting their chapter through financial contributions and advice about career, academic and even simple life experiences.

"Alumni can't do what most do too often: leave and never come back," McGuire insists. "Alumni need to come around more often [and] contribute as much as possible. They need to help change the perception that Greek life is worthless and a liability. Our alumni have helped our brotherhood strive with success."

Rocco Carreiro '95 a brother of Phi Sigma Kappa, agrees alumni influence is important, but interaction is a two-way street. "Entering requires time and energy and today's students aren't as willing or dedicated to accomplish those goals," he challenges, believing today's Greeks lack three key values of brotherhood: unity, pride and respect. His strong connection to his brothers even after graduation, has provided the support needed to achieve his career goals—an avenue, he warns, today's Greek could miss.

Michelle Delaney, director of student life, views the changes in the Greek system differently. "I believe the students involved in the Greek community are much more invested in the success of the whole Greek community rather than only their individual chapters. They see the big picture in a way that did not exist previously."

And it's their view of the big picture that current J&W Greeks hope will put their organizations in a favorable light—the kind of light that Chad and Debbie Glazer know shines when friends become family bonded for both good times and bad. ■



1968

John Bolster is operations director at Camp Miakonda, a Boy Scouts of America reservation for the Erie Shores Council in Toledo, Ohio. He lives in Sylvania.

1972

Willie Martin is currently in his second term as mayor for the City of Cuthbert, Ga. He is the former president and current vice president of the Georgia Conference of Black Mayors.

1975

Donna (Thivierge) Falcoa has been a member of the Bristol Fourth of July Committee since 1991 and committee treasurer since 1998. Donna has worked for the Providence law firm of Hinkley, Allen & Snyder since 1980. She resides in Bristol, R.I.

1976

Faye Dworkin is an assistant buyer for Saks Fifth Avenue. She lives in the Bronx, N.Y.

Thomas Lefebvre is an account clerk at General Dynamics Electric Boat in Groton, Conn. He lives in West Warwick, R.I.

Edward McElroy is a senior analyst at General Dynamics Electric Boat in Groton, Conn. He lives in Warwick, R.I.

Debbi (Edwards) Pappas is secretary to the chief of police for the Portsmouth Police Department in Portsmouth, Mass., where she lives.

1977

Constance (Mackie) Bowne is a graphic artist for Lee Publications in Palatine Bridge, N.Y. She lives in Fort Plain.

Peter Cooper is president and owner of The Harvest, a fine country restaurant in Pomfret, Conn., where he also resides.

Diane (Coffey) Kennedy was recently certified as a healthcare billing and management executive. She is president of e-Practice Solutions Ltd. in Raynham, Mass. She and her family reside in Taunton.

Edward Martel is a manager at Raytheon Company in Waltham, Mass. He lives in Warren, R.I.

Robert Olson is a mechanical cad coordinator at Raytheon Company in Waltham, Mass. He lives in East Providence, R.I.

Deborah Pina is a senior customer service representative at Citizens Bank in Providence, R.I. She lives in Warwick.

Paul Wasckelewicz is a culinary arts instructor for the Bloomfield Board of Education in Bloomfield, Conn. He lives in Glastonbury.

1978

Dennis Argall is senior engineer at General Dynamics Electric Boat in Groton, Conn. He resides in Greene, R.I.

Michael Autenrieth is food service director for the Art Institutes International Minnesota in Minneapolis. He lives in Prior Lake.

Lynn (Blatt) Brownell is office manager for Brown, Rudnick, Freed & Gesmer, an international law firm in Providence, R.I. She resides in Attleboro, Mass.

Donald Fait is owner of The Silent Chef, a catering company in Scituate, Mass. He lives in Humarock.

Brian Lebeuf is a private chef and steward for T.G.I. Friday's in Cathedral City, Calif., where he lives.

Karyn Ricozzi is a surgery coordinator and technician at Prince William Urology Associates in Manassas, Va., where she lives.

1979

Carol Franklin is office administrator for the Supreme Court of New York State in New York, where she also resides.

Victor Moffitt is the Republican representative for Coventry, R.I. Victor owns Victor Moffitt & Co., a book-keeping and tax service in Coventry, and works part-time with Primerica Financial Services.

Raymond Sewell is the owner of Raymond F. Sewell Income Tax Service in Woonsocket, R.I., where he lives.

Evelyn (Prehm) Sochor is insurance supervisor at Coastal Jaw Surgery in Palm Harbor, Fla. She lives in Vero Beach.

1980

Chris Stratis is chef and owner of Burlington Diner in Burlington, N.J., where he lives.

1981

Michael Angelica is seafood merchandiser and corporate chef for Tastee Choice-Choice Canning Co. Inc. in Edison, N.J. He lives in Absecon.

Gary Berry is a chef saucier at The Sagamore Resort in Bolton Landry, N.Y. He lives in Glens Falls.

Al Bilello is director of operations at Tri-State Management in Katonah, N.Y. He lives in Lynbrook.

Steven Bretherick is director of operations for the hospitality division of Horst Property Management in Lancaster, Pa. He lives in Mount Joy.

John Carino is vice president of culinary development for Truluck's Restaurant Group in Austin, Texas, where he also lives.



Amy Brandt '84, owner of The Lucky Star in Virginia Beach, Va. for 15 years, has closed the restaurant and is now executive chef at Bay Creek Resort in Cape Charles, Va. The resort has three restaurants. Amy has also been an externship work experience partner with the Norfolk Campus for the last 10 years.

Deborah (Lovely) Craig is the director of housing at the Andover Newton Theological School in Newton, Mass. She lives in Dedham.

Anthony Rea lives in Phoenix, Ariz. where he is owner of Creation in Cuisine Catering.

Guy Salisch is division controller for Restaurant Associates in New York. He resides in Stamford, Conn.

Mary (Froberg) Suarez is a computer programmer at State Street Bank in Boston. She lives in Abington, Mass.

Vincent Vassallo is a chef and supervisor at Linda Manor Extended Care in Leeds, Mass. He lives in Northampton.

1982

Robert Gladstein is owner and operator of Creative Baking Co., an upscale bakery in Hyannis, Mass. He lives in Centerville.

Louise Labbe is food service manager for Mount Saint John School in Deep River, Conn. She resides in Willimantic.

Allan Lefrancois is a senior programmer analyst at Teknor Apex Company, an international custom compounder of plastics and rubber materials in Pawtucket, R.I. He lives in Attleboro, Mass.

Linda (Rodrigues) Martins is home equity-service specialist at Citizens Bank in Providence, R.I. She lives in Cumberland.

Cheryl Oates is a claims examiner at Blue Cross & Blue Shield of R.I. in Providence, R.I., where she also lives.

Vera Romolgia-Shaw is payroll manager for Lackmann Culinary Service in Woodbury, N.Y. She lives in Franklin.

Mary Ryan is a senior programmer analyst at Brown University in Providence, R.I. She lives in Pawtucket.

1983

Robyn (Williams) Blocker is a realtor for Weichert Realtors in East Brunswick, N.J. She resides in North Brunswick.

Michelle (Sprock) Bonham is national association sales manager for the Omni William Penn Hotel in Pittsburgh. She lives in Bethel Park, Pa.

Tracy (Norris) Cassino is sales and marketing coordinator for the Millennium Broadway Hotel in New York. She resides in Sayreville, N.J.

Norman Hebert was named Chef of the Year by the Piscataqua Chapter of the American Culinary Federation during ceremonies in Yoken, Maine.

Nancy Kalkowski is dining room manager for Ramada Hotel in Parsippany, N.J. She lives in Rahway.

Louis Kiefer is executive chef for the Bar Harbor Inn Ocean Front Resort in Bar Harbor, Maine. He lives in Ellsworth.

Walter McMilion is an aircraft load planner at the Eglin Air Force Base in Ft. Walton, Fla. He lives in Pensacola.

Cheryl (Leblanc) Mullen is a product specialist for Staples in Framingham, Mass. She lives in Marlborough.

Mark Susz is principal research chef at Birdseye Foods in Green Bay, Wis. He lives in Little Suamico.

Patrick Vizzard is senior director of materials and logistic services at Mercy Medical Center in Baltimore, where he also resides.

Robert Weiss is national sales manager at Zenith Products Corporation in Aston, Pa. He lives in Hackettstown, N.J.

David Winsor is a systems administrator for WP Realty Inc., a real estate management company in Wynnewood, Pa. He lives in Philadelphia.

1984

Andrew Bomba is a commissary manager for High Foods Services in Lancaster, Pa. He lives in Lititz.

Chris Cox is a leasing specialist for the Massachusetts Port Authority in East Boston. He lives in Malden, Mass.

Russell Goulet is network administrator at Paychex Inc. in Mansfield, Mass. He lives in Attleboro.

Paul Landry is owner of Mac's Grill in Auburn, Maine. He resides in Wales.

Kathy (McDonald) Trebbi is business manager for Tower Club Inc. in Fort Lauderdale, Fla., where she also lives.

James Morano is a commercial sales engineer for EMCOR Services/Combustioneer Corp. in Rockville, Md. He lives in Leesburg, Va.

Lisa (Brunetti) Nadeimlynsky is a market analyst for Amtrol Inc. in West Warwick, R.I. She lives in Charlestown.

ALUMNI PROFILE

Jennifer Diamond '88

TechnoChef™ Mixes Food and Science



If you aren't sure what a TechnoChef is, you aren't alone. When Jennifer Diamond began researching food product companies, she had no idea that she was opening a door to her future. When sending out resumés and cold-calling companies, the response was always the same: "Did you study food science?" Already experienced with a career in front-of-the-house, back-of-the-house, and corporate dining, Jennifer was so intrigued by the area that she went back to school, studying food science at Rutgers University.

Now Jennifer works at Firmenich in New Jersey, in the savory flavors division. Beginning as a TechnoChef, Jennifer worked on flavor and product development, where she says her dual background served her well. "It is exciting to work behind the scenes...some of the products have been commercialized and are available at supermarkets and restaurants. What a rush to know that you are feeding the masses!"

The job required tracking culinary and food trends, as well as giving client presentations. She has since moved into a marketing role within the department, and is pursuing an executive master's degree in food marketing. "My career is still evolving but will always center around food," she says.

Jennifer's travel adventures with her husband also center on food. "To really understand a cuisine requires eating like a local," she advises. "We once arranged a 12-hour layover in Seoul, Korea simply to partake of authentic bulgogi downtown."

At Johnson & Wales, Jennifer was able to find mentors for her career, like Chef Divino Osmena. "He recognized my work ethic and talent," she says. One Christmas, "he and his wife invited me and several other students to his home for dinner. He served a traditional Philippine dish, and we sang songs around the piano."

At J&W Jennifer learned discipline and professionalism. "A simple thing like demanding a clean, pressed chef coat and polished shoes...shapes how you present yourself as a professional in the future." —Conni Claflin '01

Michael Niejadlik is director of global databases for Bacou-Dalloz USA Inc. in Smithfield, R.I. He lives in Danielson, Conn.

Sandra (Araujo) Poirier is an administrative assistant for Allmerica Financial in East Providence, R.I. She lives in South Attleboro, Mass.

Mark Prostko is executive chef for Abruzzi on Main, a fine Italian restaurant in Coopersburg, Pa. He lives in Northampton.

Sandra (Franco) Scacco is office manager at Agawam Hunt Club in East Providence, R.I. She lives in Providence.

Karl Schiesz is the regional culinary director for Compass Group in Maylene, Ala., where he lives.

Gregory Steff is owner and caterer of Gregory's Bakery Café in Bergen, N.Y. He lives in Pittsford.

1985

Robert Bennett is the executive chef and owner of Bennett's on the Lake in Duluth, Minn., where he lives.

Margaret (Henderson) Chapman is a consultant for Tupperware in Savannah, Ga., where she also lives.

Edward Gannon and his wife, Michelle, manage the Winnetu Inn & Resort, a 54-room inn on Martha's Vineyard, Mass. They also manage Mattakesett Properties and happily live on Martha's Vineyard.

Wayne Gibson is the chef de cuisine at Big Fish in Providence, R.I. He lives in Paxton, Mass.

JoAnn (Sikorowicz) Masi is director of human resources at Coral Springs Marriott Hotel, Golf Club & Convention Center in Coral Springs, Fla., where she also lives.

Jean Robey is management engineer at Rhode Island Hospital in Providence, R.I. She resides in Cranston.

Christopher Rosica is president of Young Entrepreneurs' Organization, and has been on its board since 1999. Christopher is also chief operating officer of Rosica Strategic Public Relations. He resides in Paramus, N.J.

Eugene Silvestri is general manager at Hilton Hotels in Myrtle Beach, S.C., where he resides.

Sandra (Tozier) Williams is business systems analyst for Mercy Hospital in Portland, Maine.

1986

Jeffrey Christie is executive caterer for Between the Bread in New York. He lives in Long Beach.

Richard Erskine is a culinary arts director at Virginia Intermont College in Bristol, Va., where he lives. Richard also opened the Red Blanket Bakery & Café to offer students real world experience.

Gerald Fernandez is president of the MultiCultural Foodservice & Hospitality Alliance in Providence, R.I. He resides in Warwick.

Teresa Fortino is a pastry chef at Michigan State University in East Lansing. She lives in Lansing.

Karen Heist is an investigative consultant at Delaware Valley Brokerage Service in Bristol, Pa. She lives in Holland.

Timothy Mills is owner and pastry chef of Chef's Choice Gourmet Pastries in Concord, N.C., where he lives.

J. Scott Russo is senior consultant at Relavis Corporation, a provider of customer relationship management solutions in New York. He resides in Old Bridge, N.J.

David Rutigliano is owner and executive chef of SBC Restaurant Group in Shelton, Conn. He lives in Trumbull.

Michele Sedgwick and her husband, Chris, own and operate Van Gogh's Restaurant & Bar, Viny's on Windward, Theo's Brother's Bakery, and Aspen's Signature Steaks in Georgia. On the national scene, Van Gogh's has ranked among Hudspeth's Top Ten for the past five years and is consistently among Zagat Guide's Top Ten Restaurants in Georgia.

Scott Shockley is restaurant manager for the Shannon Hotel Group in Longboat Key, Fla. He lives in Tampa.

Scott Thibodeau is vice president of business development for Sysco Food Services of Virginia LLC in Harrisonburg. He lives in Fishersville.

Robert Wojda is corporate chef and restaurant director for Saw Mill Sports Club Management in Mount Kisco, N.Y. He lives in Peekskill.

1987

Michael Gershenfeld is vice president of merchandising and marketing for Lankford-Sysco Food Service in Pocomoke City, Md. He lives in Salisbury.

Robert Huff is a culinary arts professor at Trident Technical College in Charleston, S.C. He lives in Summerville.

J. Klink is a security manager for the Federal Civil Service in Ft. Walton, Fla. He lives in Ft. Walton Beach.

David LaValley is food and service director at the Rockland Radisson Hotel in Rockland, Mass. He lives in New Bedford.

Monica Lofton is a customer relations assistant at HBO Direct in Chicago, where she also resides.

Amy (Melick) Macchiarelli is general manager of Marriott International Inc. in Washington. She resides in Wilmington, Del.

George Mastin is regional executive chef for ARA-MARK in Cumberland, R.I., where he also resides.

JeriLynne (Frankenhoff) McDermott is restaurant manager at Max's Tavern at the Basketball Hall of Fame in Springfield, Mass. She lives in Longmeadow with husband, Mark, and their four children.

Regina McDonough is an auditor for Harrah's Casino in Las Vegas. She resides in Stateline, Nev.

Christopher Molak is account executive at WWRX 103.7 FM in Providence, R.I. He lives in Coventry.

Allen Sternweiler is owner of Allen's—The New American Café restaurant in the heart of the gallery district in Chicago. Allen has held positions at Chicago's famed Printer's Row restaurant and debuted as chef de cuisine.

1988

Richard Akerley is food service director for Canteen Corp. in Martha's Vineyard schools in Oak Bluffs, Mass. He lives in Edgartown.

Uri BenYashar is the owner of East Coast Lot & Pavement in Pawtucket, R.I., where he lives.

Ana Borges is a reservation sales agent for Delta Air Lines Inc. in Miramar, Fla. She lives in Miami.

James Canonico is revenue analyst manager at Vanguard Solutions in Orlando, Fla. He lives in Clermont.

Lisa Carso is account manager for InSearch Worldwide in Stamford, Conn., where she also lives.

Kevin Doherty is executive chef at the Fleet Center in Boston. He lives in Brighton.

Lawrence Finn is executive chef at GK Enterprises LLC in New York, where he also resides.

Marie Himber is sales manager for Marriott International Inc. in Boston. She lives in Groveland, Mass.

Thomas Hosley is the culinary technology director at Carteret Community College in Morehead City, N.C. He lives in Charlotte.

Deborah (Kallay) Langenstein '90 MS is the director of career development and alumni relations at the J&W Charlotte Campus. Her husband, **David '93**, is the executive chef at Charlotte Latin School, operated by a division of Compass Group. They live with their daughter, Elizabeth, in Tega Cay, S.C.

Ralph Little is the central Pennsylvania sales representative for Ferraro Foods in Piscataway, N.J. He lives in Kulpmont, Pa.

Nancy Martirano-Falls and husband, Dan, announce the birth of twin girls on June 9, in Providence, R.I. Molly and Megan join older brother, Brendan, 2.

Kenneth Meehan is beverage supervisor at Harrah's Casino in Las Vegas. He lives in Henderson, Nev.

Brian Mullen is manager of Foxwoods Resort & Casino in Mashantucket, Conn. He resides in Jewett City.

David Offenhauser is director of event planning at Tampa Marriott Waterside & Marina in Tampa, Fla. He resides in Valrico.

Ryan O'Heir is director of food and beverage at The Colonnade Hotel in Boston. He lives in North Attleboro.

James Sturgeon is general manager for Bay Harbor Inn & Suites in Bay Harbor Islands, Fla., where he also lives.

Vasilios Tegas is chef-owner of Greece Restaurant, a Greek style family dining restaurant in Rochester, N.Y., where he also resides.

Barry Thompson is an executive chef at Stefarry's Restaurant in Easton, Pa. He lives in Belvidere, N.J.

1989

Amy Baiata-Forst is general manager of Garten Food Corporation in East Hampton, N.Y., where she also resides.

Gregory Bear is a portfolio assistant for Causeway Capital Management in Los Angeles, where he also lives.

Kelli Boyer is manager of World Travel Partners in Heathrow, Fla. She lives in Orlando.

David Brindamour is program manager at The Paxen Group Inc. in Providence, R.I. He lives in West Warwick.

Richard Cayer is a computer operator at Rhode Island Hospital in Providence, R.I. He lives in North Kingston.

Tammie (Whetzel) Coe is owner and pastry chef of Tammie Coe Cakes Bakery in Phoenix, where she lives.

Vincent Cosgrove is a chef at Bon Caldo, a regional Italian wood-fire restaurant in Norwood, Mass. He lives in Quincy.

John Dilts is director of business development at PromoWorks, a marketing services company in Shrewsbury, N.J. He lives in Columbus.

Marc Hamel is general manager for Benchmark Hospitality, a management and marketing service in New York, where he also resides.

Sean Hamilton (Mosley) is corporate chef-sales for the Stanley-Bonanno Group, a food service equipment manufacturer in Columbia Station, Ohio. He lives in Cleveland.

Joseph Hogaboom is a general manager for Cisco Systems Inc. in Research Triangle Park, N.C. He lives in Cary.

Eddie (Garrett) Jenkins is an associate manager for Cracker Barrel in Concord, N.C. He lives in Harrisburg.

Leslie Johnson is the business travel manager for Ocean Place Resort & Spa in Long Branch, N.J. She lives in Sea Bright.

Kathleen Lee is tour and travel sales manager at the Radisson Plaza Warwick Hotel in Philadelphia, where she lives.

Michael Miner is a supervisor at AT&T Eastern Region in Bedminster, N.J. He lives in Washington, N.J.

Robert Ottaviano is the owner of Stonington Deli in Stonington, Conn. He lives in Norwich.

Douglas Plyler is a senior underwriter and dealer program director for Domestic Bank in Cranston, R.I. He lives in North Providence.

ALUMNI OVERSEAS

Vasco de Jesus Rodrigues '83 is professor of international law at Unicastelo and Faculdades Metropolitanas Unidas in Sao Paulo, Brazil, where he lives.

Tanya Saloni-Haines Pearson '92 is manager, membership and certification for the Canadian Association of Management Consultants in Toronto, Ontario, Canada, where she also lives.

Seanette Wallace '96 is senior sous chef at Sandals Royal Bahamian Resort & Spa in Nassau, Bahamas, where she lives.

Teddy Benbanaste '00 MBA is manager of Elekon Kontrol Sistemleri Ticaret A.S., an engineering firm in Istanbul, Turkey, where he also resides.



Brent Muckridge '94 is chief operating officer at Telecom Development Company Afghanistan in Kabul. He permanently resides in Arlington, Mass. with his partner, Stephen Kowal.

Jessica Seifts is an executive pastry chef at The Water Club in New York. She lives in Douglaston.

Marc Sinclair MS is a chef instructor at Barre Technical Center in Barre, Vt. He lives in Waterbury.

James White is director of food and beverage at Thunder Valley Casino in Lincoln, Calif. He lives in Loomis.

1990

Harold Balink is chef and owner of Harold's on the Bay in Fort Myers, Fla., where he also resides.

Melissa (Bickford) Bossert is director of resident services at Westminster Towers in Orlando, Fla., where she lives.

Susan (Shepherd) Cunnane and husband, J.J., announce the birth of a baby boy, Luke Thomas, on May 17. He joins sister, Sabrina, 6, and brothers, Aidan, 4, and Curran, 2.

Jennifer (Shea) DeLaurentis is product development director for L&N Sales & Marketing in Hatboro, Pa. She lives in Langhorne.

Jillian (Brewer) Douglas and Raymond Douglas announce the birth of twin boys on Feb. 11, in Portland, Ore., where the family resides. Jillian is the manager of employee learning and development for Hollywood Entertainment Corp.

Christopher Foresta is sales manager for WaterCare Services, a water treatment service in Green Bay, Wis. He lives in Manitowoc.

Mark Godfrey is president of Eyespan Technology Solutions, a technical support company in Newton, Mass. He lives in Brookline.

Robert Gomez is executive pastry chef at Dry Dock Restaurant in Weehawken, N.J. He resides in Morganville.

David Green is information technology manager for Verizon Wireless in Bedminster, N.J. He resides in New Providence.

Lisa (Bedotto) Hallock works in public relations for Garden State Orthopedic Center Inc. in Oakland, N.J. She lives in North Haledon.

Modish Isaac is a concierge associate for Marriott Wardman Park Hotel in Washington, D.C. She lives in Alexandria, Va.

Jose Martin is a mortgage consultant at Complete Mortgage Company in Cranston, R.I. He lives in Johnston.

Ann Nihill is a word processing operator at Amica Insurance Company in Lincoln, R.I. She lives in North Providence.

Lisa Palaski is digital imaging secretary at Rhode Island Hospital in Providence, R.I. She lives in Cranston.

Eric Pitocchelli is senior operations manager at Putnam Investments in Andover, Mass. He lives in Lowell.

William Powers is senior pastor at Gates of Praise Ministries in Fall River, Mass. He lives in Bristol, R.I.

Eric Ryanczak is employed by Echostar Communications in Littleton, Colo. He lives in Centennial.

Erik Simes is an executive purchasing manager at Grove Park Inn Resort & Spa in Asheville, N.C., where he lives.

Carol (Tomer) Sloan is merchandise distributor for G&G Shops Warehouse in North Bergen, N.J. She lives in Maywood.

Frank Stallone is a distributor for Arizona Iced Tea in Deerfield Beach, Fla. He lives in Boca Raton.

Tamara (Lowry) Vines is executive assistant to the managing director for TAUBCO, a real estate development company in Bay Harbor, Fla. She lives in North Bay Village.

Lars Erik Magnus Kaellgren '00 is a management trainee in manufacturing, planning and logistics at Airbus in Bristol, U.K., where he currently resides.

Ali Onen '00 MBA is a customer account manager at Delphi Systems in Izmir, Turkey, where he lives.

Domingo Bonet '01 is a tutor at El Colegio Mater Salvatores Catholic Elementary School in Rio Piedras, Puerto Rico, where he lives.

Cem Erol '02 is sous chef at Buenos Aires Restaurant in Ankara, Turkey, where he lives.

1991

Thomas Booth is owner of Checkerboard Café & Bakery in Harrah, Okla., where he also lives.

James Carpenter is executive chef for Della Femina in East Hampton, N.Y., one of the few Long Island restaurants to be awarded three stars by both *The New York Times* and *Newsday*. He resides in Sag Harbor.

Justin Dean is the general manager of JeanRo Bistro in Cincinnati. He lives in Covington, Ky.

Theodore Gakidis is senior food service director for Flik International Corporation in Franklin, Mass. He lives in Marlborough.

Michael Garlich is an accounting manager for Cooney Faulkner & Stevens LLC in Cincinnati. He lives in Wilder, Ky.

Alison (Sneath) Gionis is the regional trainer for Vacation Resorts International in Fort Meyers, Fla., where she and her husband live.

Colin Haupt is director of Prolifics, JYACC Inc. in New York. He resides in Darien, Conn.

Julie Jallade-Loehr recently started an event planning and catering business. She resides in Milford, N.H.

Lisa (Eaton) Laferriere is administrative assistant for GZA GeoEnvironmental Inc. in Providence, R.I. She lives in North Smithfield.

Vanessa (Lake) Malone is branch manager for Ocwen Federal Bank in Fort Lee, N.J. She lives in Cresskill.

Richard D. May II is senior application specialist for Optio Software Inc. in Alpharetta, Ga. He lives in Smyrna.

Peter McMahon, executive chef at the Blue Moon in Rehoboth Beach, Del., volunteered to oversee a benefit event at the Atlantic Sands Hotel to raise funds for Meals on Wheels in Sussex County. He, his wife, and two children, Riley, 4, and Brody, 2, live in Lewes.

Gary Mellinger is director of marketing at McIntosh College in Dover, N.H. He lives in Londonderry.

Amy Morrison is a concierge at Fairfield Resorts in Newport, R.I. She lives in Portsmouth.

Craig Nargi is the owner of Mossy Creek Café & Catering in Fishersville and Nellysford, Va. He lives in Fishersville.

Salvatore Neumayer is a software test engineer for Micros-Systems in Naples, Fla., where he also resides.

Carl Richards is a state trooper for the Commonwealth of Pennsylvania in Somerset.

Darren Sloan is marketing associate for Sysco in Jersey City, N.J. He lives in Maywood.

Dianna (Harter) Stoffer is corporate chef for Certified Angus Beef LLC in Wooster, Ohio. Dianna's recipes and cooking tips have been used by radio, newspaper, magazine, Internet and television outlets, as well as public and professional cooking classes and demonstrations. She and her husband, Shawn, a fellow chef, live in Howard.

Laurie Weitz is assistant chef at Caesar's Hotel & Casino in Atlantic City, N.J. She lives in Skillman.

Stacey Bacharach is a marketing associate for Sysco Foods Chicago in Des Plaines, Ill. She resides in Chicago.

1992

Ricky Boirard '94 MBA is community banking compliance analyst for Sovereign Bank in R.I. He lives in Cumberland.

Timothy Coonan is chef and owner of the Hathaway House restaurant in Blissfield, Mich.

David Dinnerstein is a corporate chef for Healthy Bites Grill, a gourmet casual restaurant in Ft. Lauderdale, Fla., where he lives.

J. Ellenberger is catering director for Whole Foods Market in Atlanta, where he lives.

Karrie Howe is marketing assistant for Foxwoods Resort & Casino in Mashantucket, Conn. She resides in Groton.

Joyce Hynes and Chris Butler announce the birth of a baby girl, Amelia Lena Butler, on Jan. 9. They reside in Cumberland, R.I.

Samantha (Block) Jacobs is account executive for August Silk, an apparel design company in New York. She resides in South Orange, N.J.

Philipp Kainbacher '94 MBA is director of business strategy for Ashford Hospitality Trust in Dallas. He lives in Irving.

Phannin Kim is a portfolio accountant at State Street Bank in Boston. She lives in Brockton.

John Lambros '94 MBA is assistant vice president of Credit Suisse First Boston, a leading global investment bank in New York. He resides in Tarrytown, N.Y.

Janet Loss is a pastry chef at Foxwoods Resort & Casino in Mashantucket, Conn. She resides in Preston.

Robert Ostrozinski and Evonne A. Austin were married Aug. 14. Robert is a pantry chef for the Country Club of Buffalo and a referee for the U.S. Soccer Federation. They make their home in North Tonawanda, N.Y.

Bruce Ozga is dean of culinary education at Johnson & Wales University's Denver Campus. Bruce received a master's degree in education from Colorado State University and resides in Aurora.

Shawn Quish is the owner of Remarkable Vacations in Dallas, Texas, where he also lives.

Christopher Santos is an executive chef and kitchen manager at Raucii's, a southern Italian style restaurant in Matthews, N.C. He lives in Charlotte.

Debra (Snipes) Sauer is regional beauty care coordinator for CVS Pharmacy in Woonsocket, R.I. She lives in Warwick.

William VanHouten is senior manager of Bennigan's Irish American Grill & Tavern in Morristown, N.J. He resides in Little Falls.

James Vollero is executive chef for Bishop's Glen in Holly Hill, Fla., where he also lives.

1993

Brian Berry is executive chef for Sodexo Food Services at the University of Louisiana in Lafayette, where he also resides. Brian has won numerous awards in Louisiana and Mississippi cooking competitions, including several gold and silver medals.

Robert Churchill is the chef at Avalon Links in Swainton, N.J. He lives in Seal Isle City.

Heather Clark MS is a teacher for the Woonsocket school department in Woonsocket, R.I., where she lives.

Rene Dufour is a production manager at Stanford. He, his wife, Lisa, and 2-year-old son live in San Francisco.

Jonathan Ellis is front desk supervisor at the Sheraton Hotel in White Plains, N.Y. He lives in Baldwin.

Nicolas Granju is corporate executive chef and director of product development at Butterfield Foods/Crystal Foodservices in Indianapolis. He was recently certified as a research chef with the Research Chefs Association, and lives in Carmel, Ind.

Theresa (Morrison) Grimes and **Phil Grimes** announce the birth of a son, Jeremy George, on April 19, joining sister Erin, 4. The family resides in Wilmington, Del.

Anissa Ladd is front office manager for the Waterford Hotel Group in Cromwell, Conn. She lives in Middletown.

Frank Lempitsky is director of infrastructure architecture at International Computerware Inc. in Marlborough, Mass. He lives in Wrentham.

Thomas Luca is a designer at Amtrol Inc. in West Warwick, R.I. He lives in Cranston.

George Moustakas is the owner of Pizza by Evan in Yarmouth Port, Mass., where he lives.

Michael Pursell '95 MS is director of concept development for ARAMARK in Philadelphia, Pa. He lives in Newtown.

Shane Quinlan is executive chef of Poppy's Seafood Factory and Hammerhead's Bar & Grill in Destin, Fla. Shane is also the Poppy's culinary team leader and in-house chef of Gerard's School, where he and his team conduct cooking classes. He lives in Miramar Beach.

Johann Rousseau '97 MBA is a night manager for the Hyatt Hotel in Key West, Fla., where he lives.

Chhaya Soeung is administrative assistant for Health and Human Services in Chelsea, Mass. She lives in Dracut.

Michael Urowsky is assistant banquet chef for the Hilton Huntington in Melville, N.Y. He lives in Wyandanch.

James Walsh is an assistant director at ARAMARK in Boston. He lives in Dorchester, Mass.

Kendall Waterman and Cheryl Lawlor were married April 10. Kendall is employed at Draka U.S.A. in North Dighton, Mass., and they live in Dighton.

Jennifer Watkins is a technical manager at Dendrite International in Morristown, N.J. She lives in Franklin Park.

Joshua Weissbard is director of planning for Marriott. He resides in New York.

Randi Willmann is front office manager at Foxwoods Resort & Casino in Mashantucket, Conn. She resides in West Haven.

Casey Wotowiec is the manager for Longhorn Steakhouse in St. Petersburg, Fla. She lives in Belleair.

1994

Melanie Adams-Au is a hospitality management instructor at Cuyahoga Community College in Cleveland, Ohio. She resides in North Olmsted.

Brian Alberino is a direct system administrator for World Wrestling Entertainment Inc. in Stamford, Conn., where he lives.

Anthony Aldano is marketing director for Latcom Inc., a leading Latino media and entertainment company in New York. He lives in Jersey City, N.J.

Gretchen Bartkus is regional food manager for Starbucks Coffee Co. in New York. She resides in Woodside.

Darlene (McMahan) Burgess is manager of KPMG LLP, an accounting firm in Providence, R.I. She lives in Coventry.

James Carey is executive chef at J's Waterfront Grille in Ft. Lauderdale, Fla. He lives in Miami.

Darrell Claiborne is director of university union and student activities at Shippensburg University in Shippensburg, Pa. He lives in Chambersburg.

Kevin Clang is director of food and nutrition services for Morrison Management Specialist in Atlanta.

Brian Neumeyer is a chef instructor at Newtown High School in Sandy Hook, Conn. He lives in Monroe.

Sherry Nisen is a meetings coordinator for The Kellen Company, a provider of professional services in Atlanta, where she lives.

Robert Nyman is president of The Nyman Group Ltd., a firm specializing in restaurant and hotel consulting services, in Scottsdale, Ariz., where he also resides.

Amy Osber is a merchandise planning manager for the Clarks Companies in Newton Upper Falls, Mass. She resides in Brighton and serves as an undergraduate representative on the alumni council.

John Pasquale is sales manager for Hard Rock Café in New York. He lives in Hawthorne, N.J.

Tracy (Weston) Pizura is chef and owner of Elegant Edibles Personal Chef Services in Jacksonville, Fla. She lives in Dania.

David Pressley is general manager for Tallula, a restaurant in Arlington, Va. He lives in Woodbridge.

Lora Prior is assistant director of client services at Bankers' Bank Northeast in Glastonbury, Conn. She lives in Coventry.

Joanne (Adams) Puskar is operations senior specialist for Boston Financial in Quincy, Mass. She lives in Carver.

Frank Rego is the general manager of Mariner's Club Key Largo in Key Largo, Fla. He is also a certified gourmet chef.

Kristen Ritenour is sales manager for Saffron, a food wholesaler, in Charleston, S.C., where she also lives.

Julie (Kincel) Ross and **William Ross** announce the birth of a baby girl, Marissa Anastasia, on April 1. Julie is a meeting planner for American Express Corporate Meeting Solutions, and Bill is a mortgage loan officer with Citizens Bank in Somersworth, N.H. The family lives in Wakefield.

Gorsan Semsettin MS is a broker for Fidelity Investments in Merrimack, N.H. He lives in Nashua.

Monica Todd is revenue manager for Embassy Suites in Williamsburg, Va. She lives in Newport News.

1995

Adenike Areago is food service manager for Sodexo in Providence, R.I., where she also resides.

Brett Auerbach is senior associate project manager at Cini-Little International Inc., a food service company in Ft. Lauderdale, Fla. He lives in Coconut Creek.

Robert Bayton is the owner of Dining with Dignity Inc. in Williamsburg, Va., where he also lives.

Eugene Bernardo is executive chef for Providence Oyster Bar, a casual upscale seafood restaurant, in Providence, R.I., where he resides.

Tracey Bugg announces the birth of a baby girl, Soraya Imani Ramirez, on Dec. 28, 2003. Tracey is floating secretary at Young Clement Rivers LLP in Charleston, S.C., where she resides.

Natalie Byrnes is the head chef of Robert's restaurant in Water Mill, N.Y. She lives in Hampton Bays.

Susan (Prior) Chapkounian MAT and Simon Chapkounian Jr. announce the birth of a baby boy, Simon Jack, on May 23. Susan is a business teacher at Riverside Middle School in East Providence, R.I., and the family currently resides in Cranston.

Veronica Claydon is manager of payroll operations at the R.C. Diocese of Brooklyn in Middle Village, N.Y. She lives in Brooklyn.

Jerry Davidson is executive meeting manager at the Venetian Resort in Las Vegas. He lives with his wife, Kimberly, and daughter, Dyllan, in Henderson.

Lisa Deveney is conference service coordinator for Le Meridien Hotel, a luxury European style hotel in Boston. She lives in Newton Highlands.

Sean Dutson is the general manager of the Octagon Steakhouse at the Mystic Marriott in Groton, Conn. He lives in Cranston, R.I. with his wife, Jennifer, and daughter, Eliza.

Jeffrey Enda is senior account executive at M. Tucker in N.J. He and his wife, Lisa, were married on Sept. 6, 2003, and reside in New York.

Brad Fleenor is the general manager of Holiday Sands Motel & Apartments in Norfolk, Va. He lives in Hampton.

Kimberly (George) Gois is an executive assistant at Tectron Inc. in Providence, R.I. She resides in Cumberland.

Michelle (Kelliher) Hapgood is director of catering for The Weston Golf Club in Weston, Mass. She resides in Brockton.

Jennifer Keane is a global cash and accounts payable manager for Bauer Nike Hockey USA Inc. in Greenland, N.H. She lives in Manchester.

Lisa (Hain) Kneipp is a production manager at Pine Run Community in Doylestown, Pa. She lives in Chalfont.

Robert Lapointe is a research projects coordinator for the Illinois Institute of Technology in Chicago, where he lives.

Kelley Lopes-Bell and **C. Daniel Bell '93** announce the birth of a baby boy, Christopher Clifton, on June 13, joining a sister, Amaya, 4. They reside in Mattapoisset.

Sarah (MacLean) Mauro is an auditor for Ford Motor Credit in Jerico, N.Y. She lives in West Babylon.

Giuseppe Mauro is proprietor of Long Island Saucier, making quality stocks and sauces in South Hempstead, N.Y., where he lives.

Brian Mauro '97 MS is reception manager for Starwood Hotel & Resorts in New York. He resides in New Hyde Park.

Melissa Mesecher is a chef manager at Robert F. Kennedy Children's Action Corps Inc. in Boston. She lives in Chicopee.

ALUMNI PROFILE

Jason Bach '96

Practicing Law with Hospitality



A native of suburban Chicago, Jason initially made his way to Providence to pursue a degree in hospitality. On campus, he was an active student voice, serving as newspaper editor, student senator, and president of the ACLU chapter. After graduation, he went to the MGM Grand in Las Vegas, where he completed an internship, but after three years in the front office he was looking for room to grow, and his life-long interest in law took hold.

Jason changed his career path, leaving the hotel industry and enrolling in the inaugural class of the University of Nevada Las Vegas School of Law. Working as a law clerk while enrolled, the experience Jason gained prepared him to open his own law firm upon graduation, Bach Law Firm LLC.

"I love the creative aspect. There is no rule book. I evaluate, then make a plan and do what the client and I think is right," Jason says. "It's challenging, and it's up to me to steer my clients in the right direction."

Outside of the office, Jason and his wife, April, who he met while at J&W, enjoy taking vacations and traveling. He studied at Oxford for a semester during law school, and has also travelled along the West Coast and, most recently, in Italy.

Jason credits J&W faculty with encouraging him to pursue law, including Tarun Malik '90 MS, now vice president and dean of academic affairs at Charlotte, Ken Schneyer and Al Martin. "Professor Martin really ran his class like a law school professor would, with cases and presentations. He was an inspiration, and encouraged me to go to law school," Jason says. Although he isn't in the hospitality field any longer, Jason feels the skills he learned at J&W help him run his law practice today. "Marketing, basic business practices, and how to deal with customers—whether you are in a hotel or a law practice, you are servicing needs of others." —C.C.

Ricky Moore is corporate chef for Sodexo in Gaithersburg, Md. He lives in Glen Allen, Va.

Christopher Morrell is a food buyer at Mohegan Sun Casino in Uncasville, Conn. He lives in Groton.



Matthew Smith '99 is the director of the community leadership institute at Johnson & Wales University, Denver. He and his wife, Molly, were married on May 15, and live in Denver.

Ronda Poole is a property accountant at John M. Corcoran & Co. in Braintree, Mass. She lives in Berkley.

Lisa (Ferrazzano) Proulx is the owner of R&N Cleaning and Management Services in Warren, R.I., where she lives.

Julie Taylor is the national sales manager for the Greater Boston Convention & Visitors Bureau. She lives in Holbrook, Mass.

Max Ward '98, '00 MBA is first assistant basketball coach at California State University, Dominguez Hills. He served one year as head basketball coach at the J&W Charleston Campus and assistant coach at the Providence Campus. Max married Diane Mendoza Aug. 13 in Covina, Calif. followed by a cruise to Mexico.

Scott Zakos is a senior associate with Vidal/Wettenstein LLC, a real estate firm in Westport, Conn. Scott is vice president of the Fairfield County Business Executives and active in the Bridgeport Regional Business Council and Milford Chamber of Commerce. He lives in Monroe.

1999

Elizabeth (Mannino) Albanese and Damian Albanese were married May 22. The couple resides in Manahawkin, N.J.

Derek Archambault is assistant marketing manager at Garelick Farms in Franklin, Mass. He lives in Woonsocket, R.I.

Michael Bondi and wife, Denise, announce the birth of a baby girl, Rosalia Carmen, on July 14. They reside in Fremont, N.H.

Matthew Brigham is executive chef at The Terrace on Marion Square in Charleston, S.C.

Mumtaz Chaudhary MBA is the assistant general manager at the Best Western Executive Hotel in West Haven, Conn., where he lives.

Michael Cogliandro and Stephanie D. Kuzirian were married April 17. Michael is employed by Sodexo in Boston, and they make their home in Cumberland, R.I.

Arynne (Burse) Dahl is food service manager at Guckenheimer in Washington at the International Monetary Fund. Arynne and her husband, Jonathon, recently relocated to Frederick, Md.

Kendra Dennis is the international marketing manager at American Biophysics Corporation in North Kingstown, R.I. She currently resides in Providence.

Jaime Fiorello is the director of merchant relations for IncentOne LLC in New York City. She lives in Brooklyn.

Laura Gaige '02 MBA is director of catering at the State Plaza Hotel in Washington. She lives in Rockville, Md.

Brandon Green is the general manager and partner for Metropolitan Services Group in Washington. He lives in Ridge, Md.

Tonya Harms is director of marketing at Howley Bread Group Ltd., a franchisee of Panera Bread, where she helped win the prestigious Share the Bread Award, for outstanding community work and dedication to its neighborhoods. Tonya resides in Providence, R.I.

Stephanie (Riffe) Harold lives in North Carolina with husband, Dale, and daughter, Kaylee Willa, 1.

Kevin Haverty '03 MBA is assistant banquet manager at the Omni Parker house in Boston. He lives in Reading, Mass.

John Haynes and Cynthia Short were married on Jan. 10. John is a restaurant manager for Applebee's Neighborhood Grill and Bar. The couple resides in Tampa.

Mark Hyde is a human resources consultant at The Melita Group in Santa Clara, Calif.

Richard Jack is executive chef for the U.S. Army in Fort Polk, La., where he lives.

Erik Levins is the manager of Miss Worcester Diner in Worcester, Mass., where he lives.

Carl Lindskog is owner and chef of Café 444 in Gary, Ind., where he lives.

Melisa Motley and **Christopher Wheeler '98** were married Nov. 1, 2003. Melisa is an assistant manager for Zales and Christopher is operations assistant manager at Gillette Stadium. The couple lives in Attleboro, Mass.

Michelle Murphy is an operations manager at Contemporary Staffing Solutions in Jacksonville, Fla., where she lives.

Eric Oest is food and beverage director at the Sheraton in Towson, Md. He lives in Owings Mills.

Stefanie (Mielenhausen) Serrano is corporate event program manager for the U.S. Smokeless Tobacco Company in Greenwich, Conn. She lives in Trumbull.

Hugh Sinclair is executive chef and owner of Chef Irie Spice: Personal Chef Services in Davie, Fla., where he lives.

Michael Smith and April Pischetola announce their marriage on June 19. Michael is sous chef at the Highlander Inn in Manchester, N.H. They reside in Goffstown.

Jay Sparano is a systems analyst and product trainer for Casio Inc. in New York. He lives in North Haledon, N.J.

Stephen Summerton '01 MBA is an accountant for James D. Miller & Co. in New York. He lives in Darien, Conn.

Maria Tavares and John Barao were married May 22. Maria is employed at Meeting Street in East Providence, R.I., and they live in West Warwick.

Brian Vadeboncoeur is an event services manager for the Massachusetts Convention Center Authority in Boston. He lives in Somerset, Mass.

Racquele Welsh is an account coordinator for the Simmons Company in San Leandro, Calif. She lives in Redwood City.

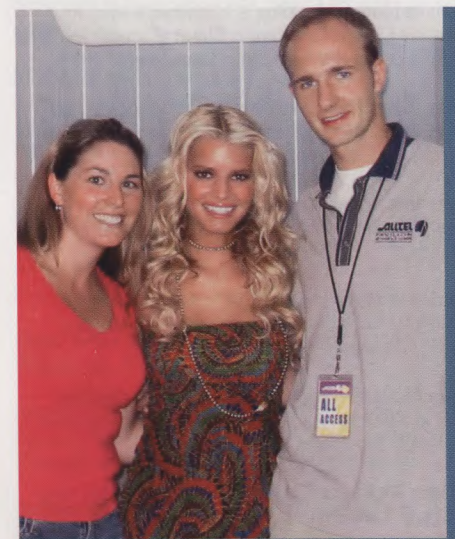
2000

Laura Augusto is a meeting and event planner for Bank of America in Boston. She lives in North Attleboro.

Samia (Long) Awwad '03 MBA is a claims representative for Blue Cross & Blue Shield in Providence, R.I. She lives in Johnston.

David Bassano is a marketing manager for Recorded Books Inc. in Prince Frederick, Md. He lives in Alexandria, Va.

Alexander Baxevanis is executive chef and owner of Fisherman's Quarters in Summerville, S.C. He lives in Mt. Pleasant.



Evan Frazer '01, a premium seat account executive at Alltel Pavilion in Walnut Creek, greets Jessica Simpson, center, with his wife, Tricia, after a concert in Raleigh, N.C.

Patrick Beam is an assistant food service manager at Warren Haven Nursing Home in Oxford, N.J. He lives in Hackettstown.

Catherine Bellew is corporate sales manager for the Adam's Mark Indy Airport Hotel in Indianapolis, where she lives.

Christopher Brace is a personal financial analyst at Primerica Financial Services in Charleston, S.C. He lives in Mount Pleasant.

Michael Chaplin is a new home consultant for Centex Homes Inc. in Minneapolis, where he lives.

Jenifer (West) Daniels and Richard Daniels announce their marriage on July 1. They reside in Oak Park, Mich.

Jade Diehl is a marketing associate for Sysco Food Services of Columbia in Lexington, S.C. She lives in Cayce.

Brooke (Marburger) Din is a cake decorator for Wal-Mart in Miramar, Fla., where she lives with her husband, Misbah, and two children, Amarah Rae and Naila Beth.

Heather (Purawic) Flynn and Jud Flynn announce their marriage on May 29. They reside in Blacksburg, Va.

Brian Foster and Tricia Foster were married on April 17. They live in Clinton, Conn.

Christopher Frisby and Jennifer Terranova were married June 3. Christopher is a chef instructor at Johnson & Wales University in Providence. They make their home in Cranston, R.I.

Jessica Haggerty is marketing coordinator for Larsen Shein Ginsberg Snyder LLP, a leading architectural and planning firm in New York. She resides in Mt. Sinai.

Lori Horbund is the front office manager at Hyatt Fair Lakes in Fairfax, Va., where she lives.

Efrosyni Iosiphidis MBA is an intellectual property paralegal at Edwards & Angell LLP in Providence, R.I. She lives in Cranston.

Christopher Jaeckle is a sous chef for the Union Square Hospitality Group in New York. He lives in Sunnyside, N.Y.

Anshika Jain is a financial analyst at MetLife in Warwick, R.I. She lives in Providence.

Jason Laukhuf is executive pastry chef at Tsunami in West Palm Beach, Fla.

Kenneth Legg is the executive chef at the Clay Center for the Arts and Sciences in Charleston, W. Va., home to both the Avampato Discovery Museum and the West Virginia Symphony Orchestra. He lives in Dunbar.

Kelly Lewis is an assistant director with Sodexo in Philadelphia, Pa. She resides in Drexel Hill.

Lourdes Lora is a payroll coordinator at Wyndham International in Miami, Fla., where she lives.

Kelly (Malone) Marshall and **Brandon Marshall** were married March 8. Brandon is catering manager for Crimson Catering, a division of Harvard University Dining Services, while Kelly is a sous chef for the Back Bay Restaurant Group. They live in Whitman, Mass. with "two bunnies, an evil cat, and a fish."

Benjamin McCollum is owner of The Eclectic Chef, a personal chef and catering service in Charleston, S.C., where he lives.

Cornelius Medas is owner of International Freight & Trade Inc. in Brooklyn, N.Y., where he also resides.

Stewart Methe is a chef at Pelican Marsh Golf Club in Naples, Fla., where he lives.

Amanda Miller lives in West Warwick, R.I. where she is an assistant store manager for Wal-Mart and owns Catering by Amanda.

Lauren Moser is the executive director for Focus Central Pennsylvania, a marketing real estate firm in Lewisburg, Pa. She lives in Montgomery.

Andrea Noonan is the food production supervisor at Frankenmuth Bavarian Inn Restaurant in Frankenmuth, Mich. She lives in Essexville.

Christine (Goduto) Politelli and Patrick Politelli were married July 3. The couple lives in West Warwick, R.I.

Timothy Ranft is executive chef at Your Chef Enterprises in Indianapolis, Ind., where he lives.

Robert Siminski is superintendent of Thompson Public School District in North Grosvenordale, Conn.

Brian Thompson is executive chef at Macky's Bayside Bar & Grill in Ocean City, Md., where he lives.

Heather (Little) Vaillette is operations manager at Sodexo-MIT in Cambridge, Mass. She lives in Westborough.

Kacey Wolfson is a program executive for Travel Planners Inc., a housing company in New York, where she lives.

2001

Tara (O'Hanlon) Bogler is an accounting associate for Cruise 411, a cruise travel agency in King of Prussia, Pa. She lives in Westchester.

Philip Braga is an applications engineer at Electrical Maintenance & Control Inc. in Cranston, R.I. He lives in East Providence.

Meghan Burke is a corporate account assistant at Garber Travel in Chestnut Hill, Mass. She lives in Newton.

Michael Carangelo is a staff accountant at Citizens Bank in Providence, R.I. He lives in Warwick.

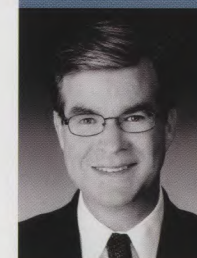
David Cuenca is sous chef at Pashas, a Mediterranean restaurant in Miami, where he lives.

Robert "Blaine" Dorsey is general manager of the Hilton Garden Inn with Colonial Hospitality in Williamsburg, Va. He lives in Hampton.

ALUMNI PROFILE

Mark Anderson '82

Mining Diamonds for Hotels



From Washington to Los Angeles and back to the East Coast, Mark Anderson has covered all facets of the hospitality industry. Most recently he returned to Providence, R.I. for the challenge of

regaining the Westin Hotel a AAA four-diamond status, which he accomplished during his stay as general manager from 2002 to 2004. The achievement moved him to yet another position in September as general manager of the Sheraton Boston, the largest hotel in New England with 1,215 rooms. According to Mark, "You can achieve greater than your expectations if you are willing to commit yourself to a challenge."

He began his career in 1982 at the Sheraton Washington Hotel as restaurant chef, then banquet and finally executive sous chef, preparing 5000 meals and cooking for high profile events, including one with four presidents—Reagan, Carter, Ford and Nixon—present. In 1985, Mark moved on as opening executive chef at the grand dame of Richmond, Va. luxury properties—the Jefferson Hotel—where he stayed until the West Coast called. The Sheraton Grande Los Angeles was his next stop as executive chef, director of catering and convention services and food and beverage director. While there he was nominated 1991 Chef of the Year by the California Restaurant Writers Association.

Heading back East, he served as corporate food and beverage director for the Tara Hotels 15 properties and rose to general manager of the Sheraton Hyannis and Four Points on Cape Cod both at the same time. Regional director of operations for Starwood Hotels followed.

With that kind of experience, he was the perfect candidate to lead the Westin back to its top rating.

Mark and his wife, Gina, live on Cape Cod with their sons, Chris, 12 and Michael, 8.

To the students and alumni, Mark proclaims, "There is no substitute for a combination of education and roll-up-your-sleeves hard work." —Mary Carmody

Michael Fuko is a logistics analyst for Exel Direct, providing professional logistics solutions to retailers and manufacturers in Raleigh, N.C. He lives in Cary.

Eric Fulkerson is chef de cuisine for Great Waters Course, an 18-hole golf resort at Reynolds Plantation in Eatonton, Ga., where he lives.

Amy Gross MBA and Michael K. Marques were married July 10. Amy is employed at K&M Associates in Providence, R.I., and they live in Pawtucket.

Courtney Hart is a sales executive for F.B. Textiles Inc. in New York. She lives in Rhineback, N.Y.

Alan Hawley '03 MBA is associate director of patient services with Morrison Management Specialists at Worcester Medical Center. He resides in Worcester, Mass.

Melissa Hildebrand is front desk manager at the Doubletree Suites Atlanta Galleria in Georgia.

Suelene Houser is culinary employment specialist at Johnson & Wales University in Providence. She resides in Cranston, R.I.

Janet Hoyte-Mensah and Emmanuel Mensah announce the birth of a baby boy, Marcus Isaiah, on May 10. Janet works for Strategic Point Retirement Plan Services as an associate.

Jeremy Laffan is kitchen manager of David Ryans Restaurant & Café in Edgartown, Mass., where he lives.

Hollie (Bray) LaFrance and Gary LaFrance Jr. were married May 15. Hollie is employed at Brackett & Lucas Law Firm in Worcester, Mass., and they make their home in Millville.

Sylvie Larco MBA is a human resources officer for Unitransfer, a money transmitting company in Hollywood, Fla. She lives in Miami.

Richard Lechner is a chef at Sean and Nora's Restaurant in Barre, Vt., where he lives. Sean and Nora's has been named the best new restaurant in Vermont by *Vermont Magazine*.

Tamir Lehrman is a culinary development manager for Compass Group in Charlotte, N.C., where he lives

Darren McDowell is a senior developer for ILD Telecommunications Inc. in Atlanta. He lives in Dallas, Ga.

Jesmary Santiago is pastry chef at Brasserie Perrier, a modern deco restaurant specializing in French cuisine in Philadelphia.

Shaun Tanner is a corporate chef at Winston Industries in Willow Grove, Pa. He lives in Berwick.

Ruben Torano is the pastry chef at Hotel ZaZa and Dragonfly restaurant in Dallas. He is also co-owner of Sweet Desires Bakery in Arlington, where he resides.

Emily Wallace received a juris doctorate from California Western School of Law and lives in San Diego.

James Young is pantry chef-assistant pastry chef at Brooklake Country Club in Florham Park, N.J. He resides in Denville.

2002

Lindsey (Haley) Arventos and Christopher Arventos were married May 1. She is a district manager for Claire's Stores Inc. in central Massachusetts.

Govardhan Adiraju MBA is a staff accountant for The Mentor Network, an organization that helps people with disabilities and special needs in Indianapolis, where he lives.

Shamila Ahmed '03 MBA is a personal business banker for Citizens Bank in Pawtucket, R.I., where she lives.

Marvin Bahr is food and beverage outlets manager for Crowne Plaza. He lives in Providence, R.I.

David Brann is the general manager for Panera Bread in North Attleboro, Mass. He lives in Warwick, R.I.

Mark Chung is the owner of Grand 275 Bar & Café in Brooklyn, N.Y., where he lives.

Lauren Cucci is a café manager at Restaurant Associates in New York. She lives in Staten Island.

Karen Dombrowski is baker and cook at the Pebble Beach Company in Pebble Beach, Calif. She lives in Pacific Grove.

Holly Dove is pastry chef for Della Femina in East Hampton, N.Y., one of the few Long Island restaurants to be awarded three stars by both *Newsday* and *The New York Times*. She resides in Hampton Bays.

Nicole Eby is a front desk agent at the Omni Shoreham Hotel in Washington. She lives in Reston, Va.

Jeffrey Epstein is a junior broker and sales assistant for Bear Stearns Companies Inc., a leading global investment firm in New York. He lives in Parsippany, N.J.

Kim (Ingino) Francis is a realtor associate at Weichert Realtors, Roxbury in Succasunna, N.J. She lives in Lake Hopatcong with her husband.



Jay Cerny '03 and **Nadine Racho '03** were married on Aug. 27. They are now working toward their bachelor's degrees in food service management at the Norfolk Campus.

Jordan Galbraith is an online media buyer for Ampira Media in New York. He lives in Bloomingdale, N.J.

Scott Green is kitchen manager of The Bistro at Marshdale in Evergreen, Colo.

Jarusha Harris is a paralegal for Hughes, Watters, Askanase LLP, in Houston. She lives in McAllen.

Andrew Hatch is a residential real estate broker with SoLofts LLC, featuring lofts and fine homes in New York, where he also lives.

Tom Hazay is a front office supervisor at The St. Regis Hotel & Resort in New York. He lives in Kew Gardens.

Karen Hudgins is the marketing manager at Lead Ventures Inc. in East Greenwich, R.I. She lives in Warwick.

Ara Karakashian is location manager for ARAMARK in West Long Branch, N.J. He lives in Middletown.

Grace Lee lives in Providence, R.I., where she is the data records coordinator with university career development and alumni relations at Johnson & Wales University.

Carlos Marin is the executive chef at the Crowne Plaza Sawgrass Mill in Sunrise, Fla. He lives in Pembroke Pines.

Carolina Martinez is the marketing manager for Compass-Eurest Dining in San Antonio, where she lives.

Pat McGovern is human resource director for Autocrat Inc. in Lincoln, R.I. She lives in Warwick.

Christopher Selke is money manager for UBS Financial Services. He resides in Norwalk, Conn.

Chris Thompson is the head chef at Bald Head Island Resort in Southport, N.C. He lives in Wilmington.

Reginald Tracey is sous chef at The Snow Squall Restaurant in South Portland, Maine. He lives in Scarborough.

2003

Michele (Picard) Accardo is a customer service group manager for Citizens Bank in Providence, R.I. She lives in Cranston.

Mark Adams is owner of Margarita's Bar & Grill in Grovetown, Ga. He lives in Martinez.

Paolo Adiao is a front desk clerk at the New York Sports Club in East Brunswick, N.J. He lives in Spotswood.

Anthony Carr is a finance and personnel associate for the State of New Jersey Transit in Newark, N.J., where he lives.

Brooke (Robert) Carr is a sales representative for the Williamsburg Winery in Williamsburg, Va., where she lives.

Anne Christensen is a front desk clerk and night auditor for the Crowne Plaza Hotel in Warwick, R.I. She lives in East Providence.

Timothy Coleman is sous chef at Sunset Hills Country Club in Carrollton, Ga. He lives in Douglasville.

Lisa (Ripken) Conway is a meeting planner for TG Worldwide Meetings and Incentive in Denver. She lives in Aurora, Colo.

Travis Counter is a housekeeping manager at the Sheraton Burlington Hotel and Conference Center in Burlington, Vt. He lives in Hinesburg.

Denise Olivo is a room inspector at The Ritz-Carlton Hotel in New York. She lives in West Islip.

Sheetal Patel is general manager of Letap Hospitality in Charleston, S.C. She lives in North Charleston.

Mark Pinsky is executive chef at the Brooklyn Café in Atlanta, where he lives.

Tequesta Pitts is a teacher for the Miami-Dade Public Schools in Miami, where she lives.

Stephanie Puleio is marketing assistant for Canon in Jamesburg, N.J., where she also resides.



From left, **Lilía Suarez '04**, and **Carlos Sobortio**, a student at the Florida Campus, celebrated their birthdays with Lauren Anshor, their mentor, and president of Fashion Showcasing, at the Las Olas Art Center in Ft. Lauderdale. The center's Black and White Ball: Extreme Arts Meets High Fashion raised money for AIDS. Lilía is now pursuing a bachelor's of arts degree at Florida Atlantic University and Carlos is completing his internship in the production department at *Lincoln Road Magazine* in Miami.

Obituary

Linda Cornett, Norfolk Librarian

In August, Johnson & Wales University's Norfolk Campus lost a dear friend, Linda Cornett, after a long battle with breast cancer. As librarian at the Norfolk Campus she stocked the shelves with everything from gourmet mysteries to classic food resources and even started a plate collection from famous dining establishments, which will be on permanent display at the Charlotte Campus.

Her life like many cannot be described with just one skill. Throughout her 59 years, Cornett earned a bachelors degree in drama, and two master's degrees: one in library science and the second in transpersonal studies with an emphasis in mysticism and esoteric philosophies. A reporter for the Record Delta for several years, she is best remembered for her popular weekly column, "Linda Cornetts Crackerjacks." In addition to being a librarian and columnist, Cornett also worked as a teacher, retail store manager, disability analyst, psychic advisor and hypnotherapist. A prolific writer

and songwriter, she wrote several books of short stories and more than 70 songs, which are registered with the Library of Congress. As a licensed hypnotherapist, she produced a compact disc recording, "Chemotherapy and the Holy Spirit: Bridging Mind, Matter, and Medicine," which offers encouraging hypnotherapy suggestions for cancer patients. She is remembered for her keen wit, literary talent, generous spirit and infectious laugh.

In her honor, the Norfolk Campus' office of student life sponsored a "penny war" during the month of October in order to help raise awareness and money for breast cancer research. Tagged as Breast Cancer Awareness Month, it seemed to be the perfect month to have classes as well as staff and faculty compete against each other to raise the most money for research. Along with various raffles and candy sales, the Norfolk Campus ended up raising more than \$250. All of the money was donated to the Susan G. Komen Breast Cancer Foundation in memory of Cornett Cornett. —*Shannon Bergenholtz*

Katharine (Stevens) Rollins and Charles Rollins Jr. announce their marriage. She is a sales coordinator at Courtyard by Marriott in Andover, Mass., and they reside in Oxford.

Caroline (Gross) Taylor and **Daniel Taylor** were married April 24. Caroline is a self-employed event planner and Daniel is employed by Marriott Corp. They make their home in North Providence, R.I.

John Tharp is sous chef at Lava Bistro & Bar in Charlotte, N.C. He lives in Concord.

Anthony Visco is executive chef for the North Carolina School of the Arts in Winston-Salem, N.C., where he lives.

2004

Lisa Allen is a pastry chef for Harrell Farms in Hollywood, S.C. She lives in Mt. Pleasant.

Michael Angelo is executive chef at Wynkoop Brewery in Denver. He lives in Aurora, Colo.

Alyssa Ansert is a front desk supervisor at the Charleston Place Hotel in Charleston, S.C. She lives in Mount Pleasant.

Eduardo Bernardo is an account executive at Zimmerman & Partners Advertising in Fort Lauderdale, Fla. He lives in Orlando.

Christopher Mathews is a human resources administrator at Symbol Technology Inc., a global leader in mobile data management systems in Holtsville, N.Y. He lives in Centereach.

Elizabeth Pianka is human resource manager for the Union Wadding Company in Pawtucket, R.I. She lives in East Providence.

Farrah Ragoonath is a sales and marketing assistant for Bay Harbor Inn & Suites in Miami Beach, Fla. She lives in North Miami Beach.

Donald Santos is a process engineer at EMC Corporation in Franklin, Mass. He lives in Coventry, R.I.

Danielle Valpey is an account executive for the Better Business Bureau in Warwick, R.I. She lives in Holliston, Mass.

IN MEMORIAM

Barbara R. Ambrose '38
Oct. 5, 2004

Nicholas Baccala '48
July 25, 2004

William G. Lazzareschi '50
Aug. 3, 2004

Carol Ann D'Orio '75
Aug. 2, 2004

Richard Laferrier '75
Aug. 12, 2004

Vincent Ricci III '77
Sept. 25, 2004

Charles Edwin Rogers '82
July 18, 2004

Karyn Luparelli '84
Sept. 25, 2004

Christopher Nelson '03
Aug. 16, 2004



Benjamin Hall '01, far right, is head carver at Grove Park Inn Resort & Spa in Asheville, N.C. Among his coworkers and fellow grads are from left, **Bridgett Banks '03**, line cook; **Erik Simes '90**, food storeroom controller; **Amy Volt '03**, front desk attendant; **Matthew Bieger '95**, line cook; **Aaron Margan '85**, executive pastry chef; and **Rebecca Plank '01**, pastry line cook.



Career Security Can Hinge on Employability

By Frank Satterthwaite Ph.D.

Much has been written about how lifetime employment and job security are a thing of the past in most organizations these days. It's true. Regardless of how well you perform and how well you are liked at your present job, all it takes is a downturn in the economy, a superior product or service suddenly being offered by a global competitor, or maybe being taken over by another company. And puff, through no fault of your own, you are suddenly seeking other opportunities. It doesn't matter that your boss recently told you, "You'll always have a job here." She's been fired, too!

An alternative to pinning all of your hopes for continuing employment on the "security" of your present job is to develop your employability. Your employability is the ability you have right now, given your present credentials, to find someone in the marketplace who would be willing to hire you. As many commentators have written, the quality of your employability is the best gauge these days of how strong your prospects are for continuing to be

employed without prolonged involuntary disruptions.

It is easy to get so caught up in the demands of your current job you neglect the professional development activities that would keep you up to date in your field. You can also find yourself becoming a "local expert" in areas that are useful to your current organization, but would have little value to other organizations. If people are turning to you because of your expertise in an arcane computer system that was customized for your company years ago, that's not necessarily a specialized knowledge that other employers would value.

To learn about the qualifications you would need to be able to get another job like the one you have right now, you can do some of the following things:

- Review recent job postings and job descriptions for positions like yours.
- Have conversations with knowledgeable insiders. Tell them you want to keep up and ask which qualifications are becoming most in demand for your kind of job.
- Read industry publications, paying particular attention to industry trends that may signal a shift in the qualifications needed for positions like yours.
- Attend professional conferences to learn about current issues in your field.
- Engage in shop talk with your counterparts in other organizations to learn about the challenges they face and the qualifications they have demonstrated.
- Note the things you are told during a performance review that you are doing well and those things that you need to improve, as this could provide a succinct list of the key qualifications needed for your job.



- Seek feedback on your performance from work associates and customers, again to understand the qualifications needed for your job.

Keep developing the qualifications you'll need for similar jobs elsewhere and, come what may, you'll have career security.

Frank Satterthwaite, Ph.D. is an associate professor in the Alan Shawn Feinstein Graduate School at J&W. His most recent book, "The Career Portfolio Workbook: Using the Newest Tool in Your Job-Hunting Arsenal to Impress Employers and Land a Great Job" (McGraw-Hill, 2003), was co-authored with J&W alum, Gary D'Orsi '99 MBA, '02 Ed.D.

Alumni Career Services

Your relationship in the J&W family does not end upon graduation. Programs and services offered by the career development and alumni relations office can be a benefit throughout your professional life. The goal of Alumni Career Services is to continuously provide you with resources to drive your own employment or career search.

To access your global career network go to the alumni Web site, <http://alumni.jwu.edu>, created specifically with you in mind. In order to take advantage of this resource you must be a registered user; membership is free and exclusive to alumni. The site offers information on fellow alumni, job postings, events, classnotes and more. For more information, contact Alumni Career Services at (401) 598-1070 or visit alumni-careers@jwu.edu.

Alumni Council Elections Approaching



Natasha Redding '01, Secretary

With an association of more than 62,000 alumni worldwide, the alumni council is instrumental in representing Johnson & Wales alumni in decisions which affect you and your relationship with your alma mater. In preparation for the upcoming elections, the Alumni Council Nominating Committee is now accepting nominations for the 2005 election. If you are interested in being a member of this leadership group, or know other alumni you feel would represent you well, now is the time to step forward.

Nominations are being accepted for the following positions: vice president of communications; director of annual giving; Providence Campus representative; Norfolk Campus representative; Denver Campus representative and three undergraduate representatives.

To nominate a fellow alumnus, send their name and current contact information by Jan. 21, 2005. To make a self-nomination, send your answers to the following questions no later than Feb. 7, 2005.

1. Which on-campus activities were you involved with as a student? How did those activities assist you in attaining your career goals?
2. Share your career accomplishments. How will your career path help you succeed in the nominated position.
3. List the skills and/or qualities you will bring to the council which will help take the association forward.
4. What are your visions or goals for the council in the next two years?

For more information contact Natasha Redding, nominating committee chair, at nredding@alumni.jwu.edu or call 1-888-jwu-alum. All nomination submissions may be sent to Lori Zabatta, 111 Dorrance Street, Providence, R.I. 02903 or lori.zabatta@jwu.edu.

On the Recruiting Trail with Alumni

The Los Angeles area alumni chapter is doing what it can to give back to its university. Scott Basin '01, the chapter president, is making sure that his alma mater is getting the most out of alumni resources in the Metro Los Angeles area. "The Los Angeles area is not like Philly, New York, or even Charlotte," Basin explains. "So, the logistics of recruitment in an area that is the size of Rhode Island and Delaware combined can be a challenge. This is why our alumni are very important to the University and the recruiting process. Our alumni are everywhere in the Los Angeles metro area...my goal is to organize them and get them to come together and assist in recruitment," says Basin.

With more than 4,500 alumni west of the Mississippi River, their help with the recruiting process is invaluable in reaching students who may never have heard of Johnson & Wales. "It speaks volumes for the school when alumni are willing to come back on a voluntary basis to help the school at events like Admissions Information Meetings (AIM) or Open House," said J.D. Cummings '01, assistant director of admissions at the Denver Campus. "Students want to know why choosing Johnson & Wales was the right decision for that alum—it helps them decide for themselves."

Basin also noted that there are experiences outside of class and studying that lend to the attraction of attending Johnson & Wales. "My community service involvement created some of my most cherished memories. I think that those experiences are what future students need to hear about."—*Andrei Gisetti*

Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the alumni manager at the campus nearest you.

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Contact a Chapter Near You

Interested in getting involved with an alumni chapter? For more information, contact the alumni representative at nearest chapter or visit the alumni Web site and contact the chapter of your choice under the alum-to-alum menu.

CALENDAR

Jan. 8-10	DVC, Jacquy Pfeiffer, <i>Charlotte Campus</i>	Feb. 11-12	National High School Recipe Contest Finals, <i>Denver Campus</i>
Jan. 11	Doug Fleischmann Memorial Scholarship Event, <i>Denver Campus</i>	Feb. 25-27	American Culinary Federation Student Culinary and Baking & Pastry Competition, <i>Charlotte Campus</i>
Jan. 24-26	DVC, Michael Joy, <i>Providence Campus</i>	March 6	Ski Train, Winterpark, Colo., <i>Denver Campus</i>
Jan. 26	Marriott Day, <i>Denver Campus</i>	March 7-May 12	On-Campus Recruiting, <i>Norfolk Campus</i>
Jan. 29	Homecoming Ball, <i>Florida Campus</i>	March 16	Compass Day on Campus, <i>Charlotte Campus</i>
Feb. 1	President's Career Day Reception, <i>Norfolk Campus</i>	March 24	Spring Employment Exposition 2005, <i>Providence Campus</i>
Feb. 2	Career Day, Norfolk Airport Hilton, <i>Norfolk Campus</i>	April 5	Alumni to Alumni Business Card Exchange & Chapter Info Session, <i>Florida Campus</i>
Feb. 2	Wine Down with J&W Alumni, <i>Norfolk Campus</i>	April 14	Marriott Day, <i>Norfolk Campus</i>
Feb. 4	DVC, Jimmy Shu, <i>Florida Campus</i>	April 18	DVC, Daniel Scannell '96, '98, <i>Providence Campus</i>
Feb. 6	Super Bowl Party, <i>Florida Campus</i>	April 29	DVC, Marc Ehrler, <i>Florida Campus</i>
Feb. 7	Alumni Career Focus Workshops & Seminars, <i>Florida Campus</i>	April 30	Taste of Down Under, <i>Florida Campus</i>
Feb. 9	Spring Career Expo, <i>Florida Campus</i>		

For information on the above events contact the manager of alumni relations at the campus nearest you.
You can also find these and other alumni-related events on the alumni Web site: <http://alumni.jwu.edu>



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